



THE BRIDE'S COOK BOOK





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THE
BRIDE'S COOK BOOK

THE BRIDE'S COOK BOOK

A SUPERIOR COLLECTION OF THOROUGHLY TESTED

PRACTICAL RECIPES

SPECIALLY ADAPTED TO THE NEEDS OF THE YOUNG HOUSEKEEPER

SELECTED AND ARRANGED
BY

LAURA DAVENPORT *freud.*



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INTRODUCTORY

She who would be mistress of her own home must know how to cook as well as manage. This holds true whether or not one has servants. In either case, there is independence, happiness and contentment for those who know what to do and how to do it—and worry, disappointment, and oft-times despair for those who do not.

THE BRIDE'S COOK BOOK is born of my own twenty years experience in housekeeping and I fondly dedicate it to young wives the world over, in the hope that their cares will be lightened and their homes brightened by its counsel.

Notwithstanding the fact that the publishers have made it into a wondrously dainty volume, its contents will be found entirely practical. When I learned to cook as a girl bride in my own home, I found my pathway rough indeed from sheer lack of knowing the first rudiments of cooking, so, in preparing this book, I adopted the plan that the best way to give over my own experience to young house-keepers was to be perfectly plain in my statements.

That the recipes might be economical as well as practical, I have put in them the exact proportion of each article required to serve two or three persons. When it is necessary to serve more, the proper proportion can be easily added. In some of the recipes, where the result

would not be satisfactory if the "two or three" quantity were strictly adhered to, I have given larger proportions, and these recipes will prove advantageous when entertaining.

It is suggested that when there is any doubt as to what quantity is designated or what time is required for cooking, the "weights and measures" and "the time table for cooking" be consulted.

I believe THE BRIDE'S COOK BOOK contains everything necessary for the proper instruction of the young mistress of the household. Good wishes to her. L. D.

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NOTE

The recipes in each department, and in each subdivision, are in alphabetical order. This arrangement, in connection with the thumb-index, makes it very easy to refer quickly to any desired recipe.

"Life's a mockery and cheat,
So much you like and dassent eat."

Old Song

MENUS



A BRIDE'S LUNCHEON



MENU

CHICKEN BOUILLON

LOBSTER TIMBALES

BROWN BREAD SANDWICHES

SWEETBREAD SALAD IN TOMATO BASKETS

FINGER ROLLS

STRAWBERRY ICE

BRIDE'S CAKE

COFFEE



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BREAKFASTS

Vary the menu but do not crowd the breakfast table with too many dishes and thus rob the appetite of its chance to be tempted at this most delightful meal of the day. The morning meal should be dainty, appetizing and prettily served, with just enough variety to make one feel the joy of living.

BREAKFAST COMBINATIONS

Codfish in Cream
Baked Potatoes
Rolls
Coffee

Fruit
Lamb Chops
Rolls
Coffee

Fruit
Broiled White or
Blue Fish
Fried Potatoes
Rolls
Coffee

Fruit
Omelet
with Ham
Potatoes
Toast
Coffee

Fruit
Chipped Beef in
Cream
Rolls
Coffee

Fruit
Liver and Bacon
Hashed Brown Potatoes
Rolls
Chocolate

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Fruit
Minced Chicken
with Poached Eggs
Rolls
Chocolate

Fruit
Ham and Eggs
Fried Potatoes
Rolls
Coffee

Fruit
Corned Beef Hash
with Poached Eggs
Toast
Coffee

Fruit
Lamb Chops
Potatoes au Gratin
Rolls
Coffee

Fruit
Codfish Cakes
Fried Potatoes
Coffee

Fruit
Sausage Links
Baked Potatoes
Buckwheat Cakes
Coffee

Fruit
Hamburg Steak
Potatoes in Cream
Rolls
Coffee

Fruit
Pork Chops with
Fried Apples
Rolls
Coffee

Fruit
Broiled Squab
on Toast
Rolls
Chocolate

Cereal
Boiled Eggs
Toast
Coffee

THE BRIDE'S COOK BOOK

Fruit
Tenderloin Steak
with Bacon
Lyonnaise Potatoes
Rolls
Coffee

Fruit
Broiled Chicken
German Fried Potatoes
Rolls
Coffee

Baked Apples with
Cream
Rice Gems
Coffee

Fruit
Cereal and Cream
Hash on Toast
Coffee

Fruit
Cereal and
Cream
Shirred Eggs
Toast
Coffee

Fruit
Chopped Dates in
hot Oatmeal
Broiled Bacon
Whole Wheat Bread
Coffee

Fruit
Chicken Hash on
Toast
Rolls
Coffee

Oranges
Cereal and Cream
Toast
Coffee

Fruit
Oatmeal and Cream
Toast
Coffee

Fruit
Sausages
Fried Apples
Baking Powder
Biscuits
Coffee

THE BRIDE'S COOK BOOK

Stewed Prunes
Oatmeal and Cream
Muffins
Coffee

Fruit
Griddle Cakes
and Syrup
Coffee

Fruit
Broiled Bacon
German Fried Potatoes
Muffins
Coffee

Fruit
Omelet
Creamed Potatoes
Bread
Coffee

Sliced Peaches
with Cream
Fried Perch
Muffins
Coffee

Oranges
Ham and Eggs
Bread
Coffee

Fruit
Fish Balls
Brown Bread
Coffee

Fruit
Oatmeal and Cream
Liver and Bacon
Hot Biscuit
Coffee

Fruit
Bacon and Eggs
Wheat Cakes
with Syrup
Coffee

Fruit
Ham and Eggs
Country Style
Pop-overs
Coffee

THE BRIDE'S COOK BOOK

Fruit
Scrambled Eggs
Biscuits and Butter
Coffee

Bananas
Oatmeal and Cream
Minced Ham on Toast
Coffee

Fruit
Fried Eggs
French Toast
Cocoa

Fruit
Omelet
Rolls
Coffee

Fruit
Poached Eggs
on Hash
English Muffins
Coffee

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LUNCHEONS

Even if one should be alone, this meal should not be made doubly dismal by lack of preparation. One should not encourage the habit of eating from the ice-chest or pantry. Spread the cloth and make the table attractive no matter how little is to be served. This is good for one's energy and keeps one from becoming slack in method.

SUGGESTIONS FOR LUNCHEONS

Cream Hash
Tea
Jelly
Wafers

Cold Roast Beef
Romaine Salad
Bread and Butter
Cocoa

Cream Potatoes
Gems
Boiled Rice
with Cream
Tea

Fish Salad
Brown Bread
Mixed Fruit in
Orange Baskets
Coffee

Bouillon
Broiled Chops with
Parsley Sauce
Potato Balls
Spinach
Coffee

Creamed Oysters
in Cases
Cheese Sandwiches
Lemon Jelly
Macaroons
Coffee

THE BRIDE'S COOK BOOK

Nut Salad.
Bread and Butter
Sandwiches
Cake
Coffee

Cheese Souffle
Whole-wheat
Bread
Ice Cream
Tea

Chicken Croquettes
Stewed Celery
Brown Bread and
Butter
Tea

Cream of Pea Soup
Cold Lamb
Wafers
Cheese
Coffee

Fish Croquettes
with Tomato Sauce
Waldorf Salad
Ices
Cake
Coffee

Codfish Balls
Celery Salad
Brown Bread
Wafers
Cheese
Coffee

Devilled Crabs with
Tartare Sauce
Cream Biscuits
Lettuce Salad
Strawberries
Wafers
Cheese
Coffee

Bouillon with
Bread Sticks
Broiled Chicken
Alabama Waffles
Lettuce Salad
Ice Cream
Cake
Coffee

THE BRIDE'S COOK BOOK

Broiled Chicken
Rice Muffins
Stewed Prunes
Coffee

Creamed Dried Beef
Milk Biscuit
Cup Custard
Cocoa

Clam Bouillon
Peas
Cream Biscuits
Tomato Mayonnaise
Frozen Strawberries
with Whipped Cream
Angel Cake
Coffee

Bouillon
Fried Smelts with
Tartare Sauce
Potato Balls
Endive Salad
Wafers
Neufchatel Cheese
Cheese

Curry of Rice with
Jelly
Chilled Canteloupe
Rolls
Coffee

Date and Nut Sandwiches
Baked Tomatoes
Berries with Whipped
Cream
Coffee

Broiled Chicken
Milk Biscuit
Peas
Strawberry Cocktail
Lettuce Salad
Saratoga Wafers
Coffee

Clam Bouillon with
Bread Sticks
Stuffed Peppers with
Brown Sauce
Snow Pudding with
Custard Sauce
Coffee

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DINNERS

Whatever may be done for the cheerfulness of other meals of the day, dinner should come in for one's best thought. The wear and tear of the day for both husband and wife should terminate at the dinner hour, when the magic touch, dainty service, and good cooking, coupled with good humor and tact, will surely tend to bring the day's work in the household to a successful close.

SUGGESTIONS FOR DINNER

Clear Soup
Broiled Flank Steak
Brown Gravy
Baked Potatoes
Spinach
Lettuce Salad
Crackers
Coffee

Tomato Bisque
Broiled Steak with
Butter Sauce
Stuffed Potatoes
Lettuce Salad
Cheese
Wafers
Coffee

Clear Soup
Fricassee of Chicken
Dumplings
Rice
Onions
Orange Jelly in Orange
Cups
Coffee

Oyster Soup
Boiled Fish with
Egg Sauce
Boiled Potatoes
String Beans
Apple Pie
Cheese
Coffee

THE BRIDE'S COOK BOOK

Bouillon
Fillet of Fish with
Tartare Sauce
Tomato Gelatine Salad
Lemon Rice Pudding
Coffee

Tomato Soup
Meat Pie
Asparagus on Toast
Waldorf Salad
Charlotte Russe
Coffee

Cream of Asparagus
Lamb Chops with
Tomato Sauce
Celery and Apple Salad
Cup Custard
Coffee

Vegetable Soup
Lamb Chops
French Potatoes
Scalloped Tomatoes
Cottage Pudding with
Cream Sauce
Coffee

Venison Steak
Currant Jelly
Brown Bread and Butter
Endive Salad
Baked Pears
Coffee

Oyster Stew
Veal Cutlets with
Tomato Sauce
Cress Salad
Burnt Almond Bisque
Coffee

Chicken Broth
Roast Beef with
Brown Gravy
Baked Sweet Potatoes
Snow Pudding
Coffee

Tomato Soup
Smothered Chicken with
Cream Sauce
Baked Onions
Cabbage Salad
Sliced Oranges
Coffee

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Bean Soup
Roast Mutton
Boiled Rice
Stewed Turnips
Stuffed Tomato Salad
Pumpkin Pie
Coffee

Cream of Celery Soup
Roast Goose
Hominy Stuffing
Apple Sauce
Sliced Beets
Emerald Gelatine
Coffee

Beef Broth
Roast Lamb with
Mint Sauce
Rice
Peas
Orange Jelly
Coffee

Cream of Celery Soup
Club Steak with
Butter Sauce
Boiled Turnips
Creamed Potatoes
Tapioca
Coffee

Oyster Soup
Broiled Halibut Sauce
Bernaise
Potato Balls
Cabbage Salad
Cottage Pudding
Custard Sauce
Raisins *Nuts*
Coffee

Tomato Bisque
Tenderloin of Beef
Mushroom Sauce
Scalloped Potatoes
Stewed Tomatoes
Chocolate Gelatine with
Whipped Cream
Candied Fruit
Coffee

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*Roast Duck with
Walnut Stuffing
Macaroni
Tomatoes
Lettuce Salad
Sliced Pineapple
Cake
Coffee*

*Clam Broth
Crown Roast filled with
Stewed Peas
French Fried Potatoes
Summer Salad
Preserved Figs with
Whipped Cream
Coffee*

*Tomato Soup
Halibut Steak
Potato Balls
Watercress
Asparagus Vinegarette
Custard Pie
Coffee*

*Clam Broth
Planked Shad
Stuffed Potatoes
Tomato Jelly Mayonnaise
Prunes with Whipped
Cream
Coffee*

*Green Pea Soup
Beef Stew and
Dumplings
Mashed Turnips
Cold Slaw
Apple Tapioca
Coffee*

*Oyster Soup
Baked White Fish with
Tomato Sauce
Lettuce Salad
Fruit Gelatine with
Whipped Cream
Coffee*

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SUNDAY NIGHT LUNCHEONS

The question of what to serve for the Sunday night meal depends largely upon the time and character of the regular Sunday dinner. To tempt the appetite it is preferable to arrange a menu entirely different from the preceding dinner, although it is a very common practice to utilize cold roast meat or fowl that may be left over from that meal. There are many simple combinations, however, that are easy of preparation and are more likely to please the palates of those to be served.

COMBINATIONS FOR SUNDAY NIGHT LUNCHEONS

Sausage
Tomato Catsup
Brown Bread
Fruit
Coffee

Cold Beef
Chilli Sauce
Prune Whip
Gingerbread
Tea

Baked Eggs on Toast
Canned Peaches
Sponge Cake
Tea

Broiled Sardines
on Toast
Brown Bread Sandwiches
Coffee

Fried Oysters
Pickles
Bread
Coffee

Cold Sliced Ham
Nut Sandwiches
Fruit
Chocolate

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*Bread and Butter
Sandwiches
Sliced Onions and
Tomatoes
Wafers
Cocoa*

*Cold Mutton
Tomato Jelly Mayonnaise
Brown Bread
Wafers
Fruit
Tea*

*Fish Turbot
Muffins
Coffee
Omelet
Toast
Coffee*

*Cold Roast Chicken
Lettuce Sandwiches
Buns
Tapioca
Cream Cake
Tea*

*Rice Croquettes
Tomato Sauce
Apple Sauce
Cake
Tea*

*Creamed Lobster on
Toast
Pickles
Wafers
Coffee*

*Pigs in Blankets
Hot Cream Biscuit
Celery Salad
Preserved Figs
Cake
Cocoa*

*Cheese
Brown Bread
Water Cress Sandwiches
Lemon Jelly
Cake
Tea*

THE BRIDE'S COOK BOOK

Cheese Sandwiches
Fruit with Whipped
Cream
Coffee

Cold Pork
Corn Bread
Apple Sauce
Tea

Fish Salad
Hot Gingerbread
Grape Fruit
Coffee

Veal Loaf
Brown Bread
Lettuce Salad
Cocoa

Baked Beans
Pickles
Bread and Butter
Sandwiches
Tea

Oyster Stew
Crackers
Bread and Butter
Sandwiches
Coffee

Cold Turkey
Cranberry Jelly
Rolls
Cocoa

Scalloped Salmon
Creamed Potatoes
Baking Powder
Biscuits
Strawberries
Cake
Tea

Alabama Waffles with
Syrup
Broiled Bacon
Coffee

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FIVE O'CLOCK TEAS

The Five O'clock Tea is, at least in an informal way, a delightful, easy and delicate means of entertainment and continues to grow in popular esteem. Menus for this service are more effective when simple and served without ceremony. It is entirely proper to utilize ordinary utensils and dishes, but the pretty custom is largely aided by special china of some distinctive and delicate pattern.

MENUS FOR FIVE O'CLOCK TEAS

Wafers
Nuts
Tea

Surprise Cakes
Candied Violets
Tea

Peanut Sandwiches
Fruit
Tea

Fruit Cake
Mints
Tea

Lettuce Sandwiches
Nuts
Tea

Assorted Tea Wafers
Candied Orange Peel
Tea

Basket of Date
Sandwiches
Candied Ginger
Russian Tea
Tea

Toasted Crackers
Glazed Nuts
Tea
Hypocrites
Figs

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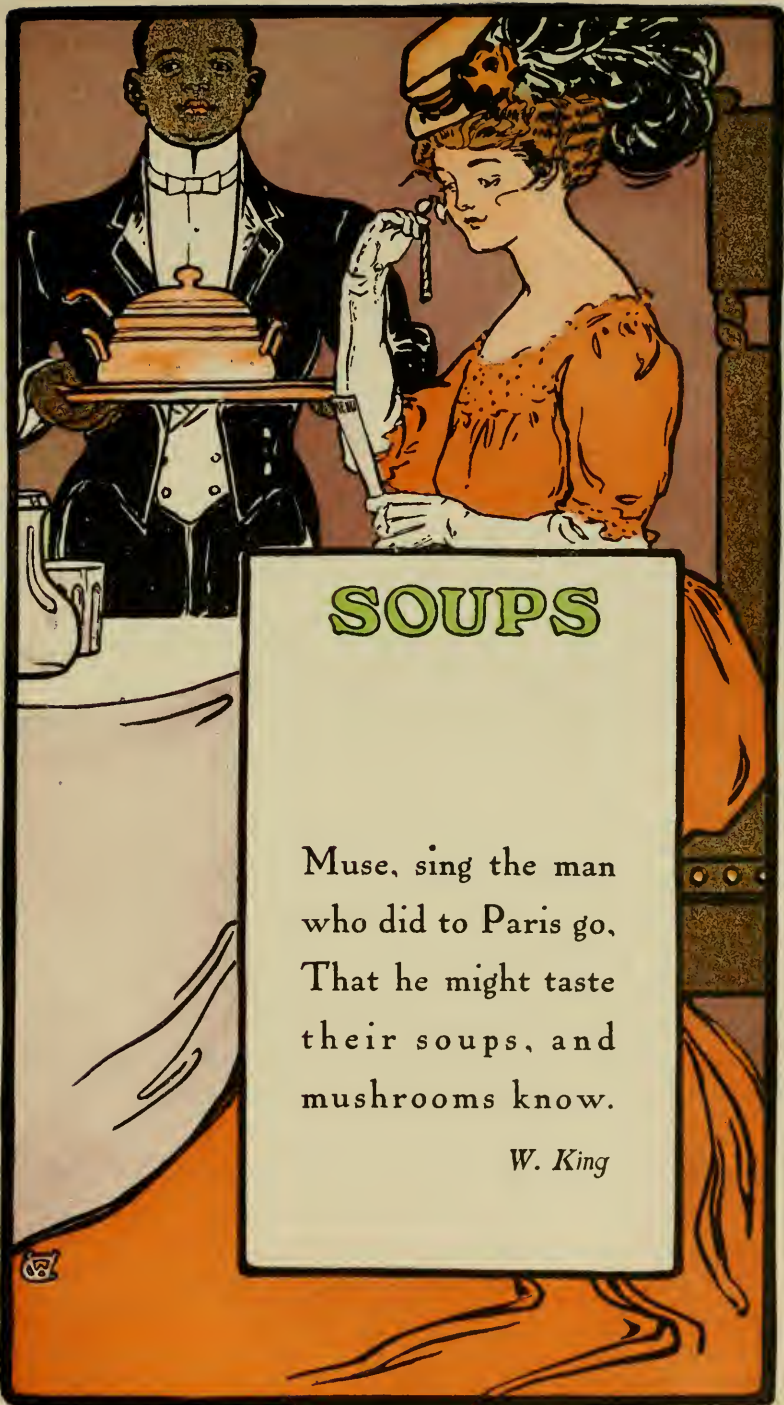
THE CHAFING DISH

While entirely practical for use in preparing any menu of the day, the chafing dish, from the standpoint of the private family circle, has its greatest utility in the giving of late suppers. To those who will take the trouble to learn what may be done with a chafing dish will come the knowledge that nearly the whole range of cookery is within its compass. The menus under this head, although limited in number, will give sufficient experience to warrant the use of practically all of the entree and egg recipes to be found elsewhere.

CHAFING DISH MENUS

<i>Clam Bouillon</i>	<i>Plain Bouillon with</i>
<i>Lobster a la Newburg</i>	<i>Whipped Cream</i>
<i>Rolls</i>	<i>Pigs in Blankets</i>
<i>Lettuce</i>	<i>Waldorf Salad</i>
<i>Toasted Marshmallows</i>	<i>Brown Bread</i>
<i>Camembert Cheese</i>	<i>Butter Creams</i>
<i>Wafers</i>	<i>Coffee</i>

Creamed Chicken with
Mushrooms
Milk Rolls
Chickory Salad
Coffee
Nuts



SOUPS

Muse, sing the man
who did to Paris go,
That he might taste
their soups, and
mushrooms know.

W. King

SOUPS

Soup Stock.

To 4 pounds of lean beef put 4 quarts of cold water. Let it come to a boil. Skim well and boil gently from 6 to 8 hours. Add pepper and salt; strain and cool. Remove all grease. It is then ready for any kind of soup.

Asparagus Soup.

Boil until tender, 1 quart of asparagus, cut in inch lengths, in 1 quart of water. Rub through a colander and return to the water in which it was boiled. Heat 1 pint of milk, stir into it, 1 table-spoonful of butter, with 1 tablespoonful of flour and cook a few moments. Season, and pour into asparagus. Let all boil up well, and pour into a tureen or plates or over toasted bread, cut into dice. Serve at once.

Bean Soup.

Soak 1 quart of beans over night and in the morning pour off the water and put on a quart of fresh water. Let boil 10 or 15 minutes and drain; then pour on 2 quarts of cold water, and add a small piece of bacon or side pork. When the beans begin to get tender, remove enough for a nice dish of baked beans. Mash the rest of the beans, and season with salt and pepper. Add 1 table-spoonful of flour and butter rubbed smooth. Put through a colander and pour into a tureen over toast cut into dice.

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Beef Bouillon.

Boil $1\frac{1}{2}$ pounds of beef cut in pieces in 1 quart of water. Add more if it boils away too much. Let it simmer for a while and then strain through a fine sieve and season with pepper and salt.

Chicken Bouillon.

(For Twelve Persons.)

Scrub and clean a 3 pound chicken thoroughly; cut into joints and put into a kettle with 3 quarts of cold water. Bring to a boil and add 3 teaspoonfuls of salt and let simmer quietly until the flesh drops from the bones. This will take 2 or 3 hours; add 1 bay leaf, 3 small onions, a sprig of parsley and one of thyme. Cook 15 minutes longer; strain and set aside to cool. Skim all the grease, return to the fire and add 1 egg, beaten to a stiff froth. Allow the broth to boil slowly until clear; then season to taste with salt and pepper and skim through a cheese-cloth.

Chicken Broth.

Cut up fowl and put into pot with 3 quarts of cold water. Stew until diminished to 2 quarts. Take out chicken and reserve for chicken croquettes, patties, or salad. Season broth; add $\frac{1}{2}$ cup of rice, cook until the rice is tender. Add $\frac{1}{2}$ cup of milk and 1 beaten egg before serving.

Corn Soup.

Cut the kernels from 6 ears of sweet corn and

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chop fine. Boil the cobs ten minutes in enough water to cover them; strain carefully and into this water pour, very slowly, 1 quart of cream or rich milk, and follow with the corn. Cook 15 minutes and season to taste, Add 1 table-spoonful of butter, mixed with one tea-spoonful of flour; let thicken and serve at once.

Cream of Corn.

(For Seven or Eight People.)

To 1 pint of corn add 1 quart of hot water; boil for 1 hour or longer, then press through a colander, put into the saucepan butter the size of a small egg and when it bubbles sprinkle in a heaping table-spoonful of sifted flour; cook 1 minute stirring it well. Add the corn pulp a little at a time so as not to lump; 1 pint of boiling water; cayenne pepper, salt and 1 cup full of cream. Just before serving add the yolks of 2 eggs, mixed with a little milk or cream. Do not let it boil after the eggs have been added.

Cream Pea Soup.

Cover a pint of green peas with water and boil with a very small onion until they mash easily. Mash and add 1 pint of water. Cook 1 table-spoonful of butter and $\frac{1}{2}$ table-spoonful of flour until smooth, but not brown. Add the flour and butter to the peas with $\frac{1}{2}$ cup of cream, and $\frac{1}{2}$ cup of milk; season and let boil up once; strain and serve.

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Cream of Salmon Soup.

Remove the skin, bones and oil from one can of salmon and mash fine. Heat a quart of milk in a double boiler, thicken with 2 even table-spoonfuls of butter which have been rubbed smoothly into 4 even table-spoonfuls of flour. When smooth add sauce gradually to salmon, let come to a boil and season with salt and pepper, just before serving.

Lobster Bisque.

(For Five.)

Chop 1 can of lobster rather coarse, taking care not to tear it. Put 3 pints of boiling water, salt, pepper, and lobster into a saucepan and cook gently for 20 minutes. Have ready 2 cups of scalding milk in which $\frac{1}{2}$ cup of fine cracker crumbs have been soaked 20 minutes; stir in 1 table-spoonful of butter, then milk, then crumbs. Set in hot water for 5 minutes and serve.

Mock Turtle Soup.

Clean and wash a calf's head and drop in cold water to soak for an hour or more. Put in a large kettle; add $\frac{1}{2}$ tea-spoonful of unground peppers, 6 unground allspice, 6 unground cloves, 1 sliced onion, 1 carrot cut in dice, 1 table-spoonful of salt; cover well with water and cook until tender, simmering rather than boiling and skimming thoroughly at the first. Cover the stock and boil until there is about 1 quart. Strain and set aside to cool. Put 2 table-spoonfuls of butter in a saucepan; melt; add

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2 table-spoonfuls of flour, stir constantly until the flour is browned. Pour 2 cups of stock over the butter and flour and stir until smooth; add to the head stock. Have stewed 1 cup of tomatoes; add this to the head stock with a cup full of the meat cut in dice; the juice of 1 lemon and a table-spoonful of Worcestershire Sauce. Add more salt and pepper if necessary. Simmer for 15 minutes.

Mulligatawny Soup.

Cut a chicken at the joints; wash; dry and saute in butter until brown. When the chicken has started to brown, add two sliced onions, 1 carrot cut in cubes and 3 pieces of chopped celery; sprinkle the vegetables and chicken with a heaping table-spoonful of flour; let brown; add 3 unground cloves, a sprig of parsley, a blade of mace, 4 unground peppers, 1 tea-spoonful curry powder, 1 cup of stewed tomatoes, and 5 cups of stock, and simmer for an hour. Take out the chicken and cut into small pieces; strain the soup; force the vegetables through a sieve; add the juice of a lemon; put all together; season with salt and pepper, re-heat; serve with boiled rice. If you have no stock, water may be used instead and a table-spoonful of beef drippings added.

Mutton Broth.

Boil 1 pound of coarse lean mutton chopped in small pieces, in 1 quart of hot water. Add $\frac{1}{2}$ of a sliced onion. Add $\frac{1}{2}$ cup of rice which has soaked for an hour. Let all boil 3 or 4 hours slowly. Season with salt and pepper. Stir in 1 cup of hot milk. Strain and serve.

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Noodle Soup.

One egg and a pinch of salt; 1-3 of an egg shell full of water and all the flour it will take. Roll as thin as possible and dry for 2 hours. Slice into very narrow strips; have boiling any clear soup; add the noodles and cook 20 minutes.—E. JUNE.

Ox Tail Soup.

Cut the Ox tail into joints and fry until brown in good drippings. Remove the joints from the drippings, and slice 1 onion and 1 carrot into the same drippings and fry until done; tie them with thyme and parsley in a cheese-cloth bag, and drop into a soup-pot containing 2 quarts of water. Put in the ox tail and 1 pound of lean beef cut in strips. Grate over them a carrot, salt and pepper to taste. Boil slowly for 3 hours. Thicken with brown flour moistened with water. Strain, and boil for an additional 3 minutes.

Oyster Stew.

Drain all the liquor from $\frac{1}{2}$ pint of oysters. Put it in a pan and let it simmer. Let 1 pint of rich milk come to a boil. Add a fair sized piece of butter, a pinch of salt and pepper, and pour in oyster liquor. Let it boil up once and add the oysters. Do not let them remain on the stove more than 2 or 3 minutes.

Potato Soup.

Boil 1 quart of water, then put in 2 or 3 strips of bacon, 2 chopped onions, a pinch of salt and pepper.

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Peel and slice $\frac{1}{2}$ pint of raw potatoes. Boil the whole until the potatoes are reduced to a pulp.

Tomato Soup—Plain.

Skin 6 or 8 tomatoes and put in soup kettle. Pour over them 1 quart of rich stock or water. Let simmer 1 hour; run through a sieve, return to the kettle; season with salt, pepper, cloves, and garlic. Serve soup as soon as it boils up second time.

Tomato Soup—With Cream.

One quart of tomatoes, 1 quart of water (or more if it boils down too much), 2 or 3 bay leaves, 1 very small onion cut fine, a dash of red pepper, dash of cloves, pinch of salt. Let all stew an hour or more. Strain and thicken with flour to the consistency of bisque. When ready serve a table-spoonful of whipped cream in each plate.—ELLA RANNEY.

Vegetable Soup.

Wash a small shank of beef and boil for an hour or two; add more water and cut up 1 carrot, 1 onion, 2 or 3 pieces of celery, 2 tomatoes, a bit of parsley, and salt and pepper.



FISH

Lest men suspect
your tale untrue,
Keep probability
in view.

John Gay

FISH

Fresh fish are always firm, the fins stiff, the scales bright, the eyes full, and the gills red. In large fish, like halibut, the flesh should be close-grained, firm and bright. Fish should be thoroughly washed and cleaned and kept in a cool place until ready for use. There are many fish, such as cat fish, white fish, trout, bass, also cod steak and halibut which are more toothsome fried or broiled than any other way. Putting a strip of bacon in the pan when frying fish gives a pleasant flavor. Fried fish should be turned several times and thoroughly cooked until of a light brown color. When serving garnish with parsley, and allow a slice of lemon for each person.

To Bake Fish.

If possible have an iron sheet which will fit into your baking pan for fish. Prop up broad and short fish with stale bread, and make long, slender fish into the letter "S" by running a stout string through the head, center of body and tail. A piece of cloth can be used in place of the iron sheet to lift the cooked fish from the pan to the platter. A few slices of fat pork or bacon laid over the fish will add to the flavor. Baste often and bake in a moderately hot oven until of a dark brown color.

To Fry Fish.

Fish to be fried should be washed, wiped, salted and

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peppered, rolled in flour and fried over a moderately hot fire to a light brown color.

To Boil Fish.

To 2 quarts of water add 1 bay leaf, 1 cup of vinegar, 1 slice of lemon, 6 cloves, 6 peppers, and salt to taste. Boil the fish 15 minutes to each pound of fish.

To Broil Fish.

Small fish can be broiled whole by cutting off the head and tail and splitting down the back. Large fish should be cut into inch strips. All fish should be thoroughly cleaned and dried with a towel; oily fish need only salt and pepper but dry fish should be spread with butter. The broiler should be well greased and the fish allowed to broil from 5 to 20 minutes according to the thickness. Thin fish can be placed nearer the fire and broiled more rapidly than thick fish. Remove from the broiler to the platter without breaking; spread again with butter; serve with tartar, tomato or curry sauce; garnish with slices of lemon.

Fish Stuffing.

One quart of grated bread or cracker crumbs; 1-3 of a cup of melted butter, 1 tea-spoonful each of onion, parsley, capers, and sour cucumber pickles, salt and pepper to taste; moisten with soup stock or hot water.

Fried Bass.

Clean and cut your fish in pieces; season with salt and

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pepper and dredge in flour or corn meal. Fry to a light brown color in lard and butter with a strip of bacon added to the grease. White fish, trout, cat fish and many others can be cooked in like manner.

Baked Blue Fish.

Wash and clean your fish; stuff and sew or bind with strips of cloth well buttered. Place in dripping pan with 3 table-spoonfuls of melted butter and a cup of water. Bake 30 or 40 minutes, basting often. Make stuffing as follows: 1 cup of rolled cracker crumbs, 2 large table-spoonfuls of melted butter, a big pinch of salt and 1 of pepper, a few drops of onion juice, chopped parsley, capers or sage.

Codfish Balls.

Soak and boil codfish and pick to pieces. Have hot potatoes, and mash with the codfish. Season with butter and a little pepper. When slightly cool add 1 well beaten egg, and roll into balls. Fry in very hot, deep fat or lard.

Cod or Salmon Steaks.

Season and fry 1 or 2 cod or salmon steaks, and garnish with parsley. Two slices usually suffice for three persons.

Creamed Codfish.

Soak 1 pound of boned codfish over night; in the morning drain and pick to pieces. Add 1 pint of milk to the shredded fish, put in a skillet and let come to a boil.

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Thicken with 1 table-spoonful of flour or starch mixed in a little water; add 1 well beaten egg and serve at once.

Salt Codfish, Creole Style.

(Four to Six Persons.)

Wash and cut into strips, 1 pound of boneless codfish. Put it in a pan or kettle of cold water and let come to a boil; strain. Put in the bottom of a fair-sized kettle, 2 table-spoonfuls of suet fat; add 1 onion chopped fine; put this over the fire for a moment; add the codfish and a cup of blanched rice; add a quart of strained tomatoes; a tea-spoonful of salt and a pinch of pepper; cover the kettle and cook slowly for 20 minutes; then add a tea-spoonful of butter. Serve on a meat platter and garnish with slices of toast.

Finnan Haddie.

Parboil the fish for about 10 minutes; place on a buttered broiler with a bit of butter on the fish as a coating. Broil to a rich brown color and serve hot with a thick cream dressing to which has been added chopped hard boiled eggs and parsley.

Fried Shad Roe.

Parboil the shad roe, cut in pieces and season with salt, pepper and butter; dip in lemon juice. Dredge in cracker crumbs rolled fine and the beaten yolk of a egg. Fry in deep lard, and when done sprinkle again with lemon juice.

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Fish Turbot.

Butter the baking pan, put in a layer of cracker crumbs; then a layer of bits of any kind of cold cooked fish, salt cod or salmon. Be sure to free the fish from all bones; salt and pepper to taste; add another layer of cracker crumbs; another of fish, and so on, until the dish is filled. Melt a fair sized piece of butter; add the juice of 1 large onion; pour over the fish; add 1 pint of hot milk and bake.

Fried Frog's Legs.

Season the frog's legs with salt and pepper; dip in crumbs, then in beaten eggs, again in crumbs; fry in hot lard 1 minute. Drain and serve hot. Frog's legs are very palatable served with French peas.

Kipped Herring.

First drain off the liquor and empty the contents of the can on a pan and put in the oven to heat. Season to taste and serve on a hot platter with bits of butter and thin slices of lemon. Garnish with foliage of celery.

Creamed Salmon.

Take 1 can of salmon; remove skin, bones and oil; break into flakes. Melt 1 table-spoonful of butter in a saucepan with 2 table-spoonfuls of flour; add gradually 2 cups of milk, and season with salt and pepper, a dash of mace and a bit of parsley minced fine. Add the sal-

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mon and cook for 20 minutes, stirring all the time. Serve immediately on squares of toast.

Salmon Loaf.

Pick 1 can of salmon into small pieces and remove bones; add 1 table-spoonful of melted butter, 2 beaten eggs, 1 cup full of bread crumbs, 1 cup full of milk, salt and pepper to taste. Bake in a buttered pan for 1 hour. Turn loaf out on platter, and pour over it, cream sauce made as follows: Heat 1 pint of milk to the boiling point; add 2 table-spoonfuls of corn starch and 1 of butter. Season with salt and pepper, and just before removing from the fire, add 1 well beaten egg.

Scalloped Salmon.

Break into pieces 1 can of salmon and put into a buttered baking dish in alternate layers with bread or cracker crumbs. Cover with a white sauce. Finish with a layer of bread crumbs with bits of butter on top and bake to a rich brown. Serve at once.

Baked Whitefish.

Wash, wipe and dry your white fish, season with salt and pepper, dredge with flour and place in a pan with just enough water to keep from sticking. Bake 40 minutes, basting frequently and when done serve with dressing made as follows: 3 hard boiled eggs rubbed to a paste with 1 large table-spoonful of butter, and 1 table-

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spoonful of flour. When smooth add to the liquor used in baking the fish. Pour over the fish and serve at once.

Broiled Whitefish.

Clean and split the fish, removing the backbone; sprinkle with salt and pepper and bits of butter. Lay on the broiler, skin side down. Garnish with parsley and slices of lemon cut in fancy shapes. Send to the table thoroughly done and piping hot.

Planked Whitefish.

Have a plank from 1 to 1½ inches thick. Split the flesh entirely open and place with the skin side down; butter and sprinkle with salt and pepper. Bake from twenty to twenty-five minutes. If gas range is used, bake in the broiler with the blaze above the fish. Send to the table on plank and very hot. Shad can be prepared the same way.

SHELL FISH.

Devilled Crabs.

Boil the crabs and extract the meat therefrom; season with cayenne pepper, mustard, salt and such table sauce as you may prefer. Put into a covered pan with hot water sufficient to keep from burning; add cracker dust, moistened with a table-spoonful of cream together with a quantity of butter. Serve in the back shell, putting a sprig of parsley with each.

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Broiled Lobster.

First remove stomach and intestinal vein (the only uneatable parts of the lobster). Split the meat of the tail and claws, dredge in flour, season, cover all the meat with butter and broil over a hot fire until light brown; or broil in shells, dividing tail and claws into two parts and broiling in half shell on meat side for 8 minutes, on shell side for 10 minutes.

Lobster Patties.

To a can of lobster, add butter the size of a walnut, pepper and salt and a small table-spoonful of flour. Make patty shells the same as for Oyster Patties; fill with the lobster and serve hot.

Scalloped Lobster.

Butter the bottom of a baking dish; cover with cracker crumbs, and then a layer of lobster meat which has been carefully picked over to see that it is free from shell and impurities. Add bits of butter, salt and pepper, then a layer of cracker crumbs; alternate with meat and crumbs until the pan is filled. Put bits of butter over the top; add $1\frac{1}{2}$ pints of hot milk and bake an hour.

Creamed Oysters.

To $\frac{1}{2}$ table-spoonful of butter, melted in a saucepan, add 1 heaping table-spoonful of flour; cook a few minutes; stir in gradually 1 cup of milk; season with

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salt, pepper and $\frac{1}{2}$ tea-spoonful of celery salt. Wash and pick over $\frac{1}{2}$ pint of oysters; boil them in their own liquor until plump; then drain and pour over them the sauce.

Oyster Cocktail.

For each glass take the juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ tea-spoonful, of grated horseradish, $1\frac{1}{2}$ tea-spoonfuls of tomato catsup, 8 drops of tobasco sauce. Put this mixture into cocktail glasses in the center of a plate and trim plate with parsley. Fill plate around the glasses with chopped ice, on which lay 6 bluepoints or any other good oysters and nestle 2 or 3 stuffed olives among the oysters, and add a slice of lemon.—MRS. J. H. RANNEY.

Fried Oysters.

Wash and dry carefully selected oysters; salt and pepper. Roll each oyster in cracker crumbs; dip in beaten eggs; then again roll in cracker crumbs. Fry in deep lard until of a rich brown color.

Oyster Patties.

Take oysters according to the number to be served; put them in a pan with butter, pepper and salt, a little flour and let them simmer for a few minutes. Cream dressing as for Creamed Oysters may be used instead of the butter, flour, pepper and salt. Cut oysters into bits. Make shells of rich paste in patty shell pans; or cut out

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round the size of a saucer, and bake in quick oven in muffin pans; fill the patties with oysters and serve hot.

Scalloped Oysters.

Butter your baking dish; put in the bottom a layer of cracker crumbs; then a layer of oysters that have been washed and freed from all impurities; cut butter in bits over the oysters; salt and pepper; then another layer of crackers; then another layer of oysters, and another of crackers, and so on until the baking dish is filled. Then pour over the oysters their own liquor which has been allowed to simmer; and lastly a pint or more of hot milk. Bake 45 minutes to an hour.

Fricassee of Shrimp.

To 1 quart of tomatoes, add 1 quart of water, and onion to suit the taste. Stew together until the tomatoes can be passed through a seive; strain; season highly; add one table-spoonful of butter creamed with a little flour, and stew for 15 minutes. Add 2 cans of shrimps that have been carefully washed; heat thoroughly but keep whole; serve with 2 table-spoonfuls of rice on each plate.



ENTRÉES

It is the entrées
that cooks usually
invest with their
greatest cunning.

Brillat-Savarin

ENTREES

Banana Croquettes.

Cut peeled fruit into 4 pieces, and let stand in lemon juice for three or four hours. Dip in beaten eggs and cracker crumbs, and fry until a light brown color.

Chicken Croquettes.

Put 1 cup of cream on the stove to boil. Mix 1 table-spoonful of flour and 3 table-spoonfuls of butter, and stir into the boiling cream. Add 1 pint of finely chopped chicken; 1 tea-spoonful of salt and $\frac{1}{2}$ tea-spoonful of pepper. Boil 2 minutes and add 2 eggs well beaten, 1 tea-spoonful of onion juice and 1 of lemon juice. When cool shape and fry, dipping first in beaten egg, and roll in cracker crumbs. Serve hot.

Fish Croquettes.

Season 4 cupfuls of boiled or baked fish with 2 tea-spoonfuls of Worcestershire sauce, a dash of cayenne pepper and a sprinkling of grated nutmeg; bind together with sauce made as follows: 1 cup of milk, 2 table-spoonfuls of flour, 2 table-spoonfuls of butter, pepper and salt to taste. Add to the fish and cook for 5 minutes. Remove from the fire and when cold shape into oblong forms and fry in deep boiling lard, first dipping into a beaten egg. Garnish with a sprig of celery in the top of each croquette.

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Meat Croquettes.

Take any "left-over" meat (veal is especially good) and run through meat chopper. Add a bit of chopped onion, a bit of chopped celery, a tea-spoonful of Worcestershire sauce, salt and pepper, and bind together with 1 beaten egg, $\frac{1}{2}$ cup of milk, 1 table-spoonful of butter and 1 table-spoonful of flour. Shape and dip in beaten egg and cracker crumbs and fry.

Rice Croquettes.

Take a tea-cupful of cold boiled rice, a tea-spoonful of sugar, 1 tea-spoonful of melted butter, $\frac{1}{2}$ tea-spoonful of salt and 1 egg. Add sufficient milk to make a firm paste; beat thoroughly; shape into balls; dip in beaten egg; roll in flour; fry in hot lard until of a golden brown color.

Salmon Croquettes.

Pour off the oil from a can of salmon; remove the skins and bones and break into flakes. Sprinkle over it 2 table-spoonfuls of lemon juice and let stand $\frac{1}{2}$ hour. Make a sauce as for Creamed Salmon but add to it the yolk of 2 eggs beaten with 2 table-spoonfuls of rich cream; a pinch of cayenne pepper. Add the fish with $1\frac{1}{2}$ cups of bread crumbs; cook 3 minutes. When cool, shape, dip in beaten eggs and bread crumbs and fry in deep hot lard.

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Turkey Croquettes.

To 1 cup of boiling cream add 4 table-spoonfuls of flour rubbed smooth into 4 table-spoonfuls of butter. Cook until thick and add 1 pint of chopped turkey meat, 1 tea-spoonful of salt, $\frac{1}{2}$ tea-spoonful of pepper, a little chopped celery, a small onion chopped fine, a tea-spoonful of lemon juice, and a little chopped lemon rind. Cook 10 minutes and add 2 well beaten eggs; mould in shape; dip in cracker crumbs which have been rolled fine, then into beaten eggs, then in cracker crumbs again and fry in deep hot lard. Serve on bed of parsley.

Banana Fritters.

Put into a mixing bowl 1 cup of flour, 2 tea-spoonfuls of baking powder, 1 large table-spoonful of sugar, $\frac{1}{4}$ tea-spoonful of salt and sufficient milk to make a stiff batter. Lastly add one well beaten egg; slice bananas into the mixture; stir well and drop from the spoon into very hot deep lard; fry until of a light brown color; drain and serve while hot.

Corn Fritters.

To one pint of corn pulp, either fresh or canned, add 2 eggs, pepper and salt and sufficient flour to make a batter. Fry either on a buttered griddle or in deep lard until of a light brown color.

Orange Fritters.

Make a batter of 1 cup of flour, 2 tea-spoonfuls of bak-

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ing powder, a pinch of salt, and 1 well beaten egg. Peel and quarter the oranges; remove all seeds; dip each quarter in the batter and fry in hot lard. Any fruit can be substituted in place of oranges. Omit extract flavoring as the flavor of the fruit used is sufficient.

Rice Fritters.

Wash and boil 1 cup of rice in 1 pint of milk with $\frac{1}{4}$ tea-spoonful of salt. When tender remove from the fire and add the yolks of 2 eggs and 1 table-spoonful of butter. Shape into balls, roll in fine cracker crumbs; dip in beaten eggs; roll again in the crumbs and fry in hot lard until of a light brown color.

Lobster Timbales.

(Twelve Persons.)

Put 1 cup of cream in a saucepan with 4 table-spoonfuls of bread crumbs, 2 tea-spoonfuls of parsley, a few drops of onion juice and a grating of nutmeg. When hot add 3 cups of lobster meat, chopped fine and stir all together until it reaches the boiling point; add the yolks of three eggs well beaten; season to taste; let cool a moment; fold in the whites of the eggs which have been well beaten. Grease timbal cups; fill 2-3 full of the mixture; set in a pan of water and bake in a moderate oven for 20 minutes. Turn out on hot plates and serve immediately with Bechamel or any other white sauce.

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Baked Macaroni.

Prepare the same as Macaroni with White Sauce. Put into a buttered baking dish; cover with crumbs and bits of butter; bake until brown.

Baked Macaroni with Cheese.

Prepare the same as Macaroni with White Sauce. Put into a buttered baking-dish in layers, alternating with layers of grated cheese. Cover with crumbs and bits of butter; bake until brown.

Baked Macaroni with Tomato Sauce.

Prepare the same as Baked Macaroni with Cheese, using sauce made according to the Tomato Sauce recipe instead of the grated cheese. Cover with crumbs and bits of butter; bake until brown.

Boiled Macaroni.

Break 1 cup of macaroni in pieces an inch long; boil in water to which a generous pinch of salt has been added, until tender (20 or 30 minutes). Pour into a colander and let cold water run through to prevent the macaroni from sticking together; add 1 cup of cream; reheat; serve hot.

Macaroni with Tomato Sauce.

Prepare and cook the same as for Boiled Macaroni. Reheat in 2 cups of sauce made according to the Tomato Sauce recipe.

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Macaroni with White Sauce.

Prepare and cook as for Boiled Macaroni. Have ready a sauce made as follows: put 3 table-spoonfuls of butter into a saucepan and melt without browning; rub well into the butter 2 table-spoonfuls of flour; season with salt; pour slowly into this, stirring constantly to prevent lumping, $1\frac{1}{2}$ cups of hot milk. Add the boiled macaroni; reheat and serve hot.

Nut Scrapple.

Sift 2 cups of Indian meal; add 1 cup of hominy, a tea-spoonful of salt and sufficient boiling water to make a consistency for frying. Cook in double boiler for $\frac{1}{2}$ hour. Take from the fire and stir in two cups of ground hickory nut meats. Pour into a buttered pan. When cool, slice and fry in hot deep lard.

Stuffed Peppers.

Cut a slice from the stem end of the peppers; remove the seeds and parboil. Take equal parts of finely chopped veal, lamb or fowl and bread crumbs; add a little chopped onion, salt and pepper to taste; put bits of butter on top and set in an oven for 10 minutes. Serve on toast. Garnish with parsley.

Pilaf.

To 2 cups of water, add a little salt and the juice of 1 or 2 tomatoes. Put on the stove and when boiling

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hot add 1 cup of rice and cook until the rice soaks up the water. Add melted butter to taste; stir, cover and keep in a warm place until dinner is served.

Baked Rice.

Mix cold boiled rice with a beaten egg, a little milk and butter; season and put in baking dish and bake until brown.

Savory Meat Balls.

Have your butcher grind fine 2 pounds of round steak; take $\frac{1}{2}$ pound of pork sausage, pull off skins and mix with the ground steak. Then take four slices of stale bread and soak it in milk; chop half an onion fine; salt and pepper to taste; add a little nutmeg and 1 egg; mix meat and all ingredients together with the hand; it must be loose; mold into round balls the size of a silver dollar and fry in hot lard and butter mixed. This is equally good baked in a loaf in the oven.

Spaghetti.

Put the spaghetti in boiling water and let it boil thoroughly 20 to 25 minutes—watching it carefully not to let it get too soft or “mushy”—yet being sure it is thoroughly cooked. When thoroughly done remove from boiling water and strain in colander. Place a tablespoonful of butter in the bottom of a heated deep dish and serve the spaghetti hot in this, passing the sauce and finely grated Parmesan cheese with same.



MEATS

This dish of meat
is too good for
any but anglers,
or very honest
men.

Isaac Walton

MEATS

BEEF.

To test the freshness of beef, press with the finger and if it is elastic and bright the meat is good and fresh. Boiled meats should be put to cook in boiling water to set the juices. Cold water is used to extract the juice for soup. Strongly salted meats or dried meats should stand in cold water some time before cooking.

Broiled Beefsteak.

Have your steak cut from 1 inch to 1½ or 2 inches thick. Wipe and put on a well greased broiler for 10 minutes, turning often. When done season with salt, pepper and butter; garnish with parsley or celery leaves. This is the ideal way to serve beefsteaks.

Beefsteak and Onions.

Roll in flour 1½ pounds of sirloin steak; season with salt and pepper and fry in butter or lard. Put a large piece of butter and lard in another frying pan, add the desired quantity of sliced onions; cover and fry to a light brown color. Pour over the steak before it goes to the table.

Fried Beefsteak.

Secure a sirloin steak cut thin for frying. Put the fat and a piece of butter in the skillet and when hot put in the steak and fry until thoroughly done. Season

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with salt and pepper. Make a gravy from the juices left in the skillet by adding a very little hot water; let it boil up and add a tablespoonful of flour and stir until thoroughly smooth. Add enough milk to make the proper consistency for gravy.

Flank Steak.

Many consider this the choicest of steaks. Butter the surface; put on the broiler and let remain until well done, turning often. Season with salt and pepper and garnish with parsley.

Hamburg Steak.

Form 1 pound of Hamburg steak into little cakes about the size of a biscuit, after it has been well seasoned with salt and pepper and a chopped onion (if desired); dip in beaten egg and fry. Garnish with parsley and serve. This is an ideal breakfast dish.

Hamburg Steak a la Creme.

Chop the Hamburg steak and make a thickened gravy and serve on toast.

Roast Beef.

If possible have a Lisk roasting pan for your roast as this pan saves the trouble of basting. Very little water is necessary and some cooks prefer no water at all. Select a rib roast as it is better than the loin. Dredge with salt and pepper; roast in a moderately hot oven, allow-

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ing 15 minutes to a pound. Two or three ribs are quite enough for two persons.

Yorkshire Pudding.

Sift 1 cup of flour in mixing bowl and pour over it, very gradually, 1 cup of sweet milk; beat until all lumps are removed; add 2 well beaten eggs. Pour into a small shallow dripping pan, enough of the juice from the roast to cover the bottom of the pan; add the batter and bake about 25 minutes; baste occasionally, with the juice from the roast. When done cut in squares and serve with the roast. The English are especially fond of this dish.

Pot Roast No. 1.

Five pounds of meat from the middle or face of the rump, the vein or the round is sufficient for a pot roast. Put in a pot with just water to cover, and cook very slowly for $\frac{1}{2}$ hour. Then season with salt and pepper. Do not add more water; let cook very slowly until the meat is tender. Remove and drain off the liquor into a bowl, skimming off the grease which rises to the top. Dredge the roast with flour and return to the pot with a large lump of butter and a bit of sliced onion. Set on the stove to brown, turning frequently lest it burns or sticks. When thoroughly browned, add the liquor which has been thickened with a table-spoonful of flour mixed with a little water; let all cook about 15 minutes and serve hot.

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Pot Roast No. 2.

Select beef as for Pot Roast No. 1. Put in a hot frying pan and turn continually until the roast is of a rich brown color. Put in a pot with $\frac{1}{2}$ pint of water over a very slow fire. Add a little water from time to time, just enough to keep the roast from burning. Be sure the cover fits tightly enough to keep in the steam as this is what cooks the roast. Cook until very tender. Make a gravy by adding brown flour and water. The roast is very good served cold.

Fillet of Beef Larded.

The Fillet is the tenderloin of beef and any good butcher will lard and trim it very tastefully. Salt and pepper and put in a dripping pan without water. Put in the oven for 30 minutes and then in the broiler for 10 minutes longer; serve on platter garnished with parsley. Serve with the fillet a mushroom sauce.

Beef Pie.

Another good way of utilizing bits of cold steak, pot roast or even roast is by means of the beef pie. Line a baking dish with a rich biscuit dough. Put in a layer of bits of cold meat, chopped cold boiled potatoes, a bit of onion chopped fine, a little chopped parsley; then another layer of the meat, and so on, until the meat is exhausted or the dish nearly filled. Pour over all cold gravy; cover with a crust which has a slit cut in it;

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brush crust with beaten egg and bake until crust is done. A meat pie may be made in the same manner with any kind of cold meat from which has been removed all gristle and superfluous fat.

Beef au Gratin.

Butter a baking dish and put in the bottom a few bits of cold ham; add a little chopped onion; cover with bread crumbs, lay in pieces of cold beef, cover with bread crumbs, moisten with stock and bake 20 or 30 minutes in a moderate oven.

Ragout of Beef.

Chop cold roast or boiled beef; add a few cold potatoes cut in cubes, a chopped onion, sufficient water to make a gravy and a bit of chopped parsley.

Beef Hash

Put through meat chopper, pieces of cold steak or roast beef; add 1 chopped onion. Put into a skillet with cold gravy, or if there is none on hand, a piece of butter. Only warm; do not cook.

Beef Hash.

Chop either cold steak or roast with cold boiled potatoes and 2 small onions. Put over the fire; add a piece of butter, salt and pepper, cold gravy or hot water; cook until brown.

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Hash Southern Style.

Chop meat and potatoes, allowing 1 part of meat to 2 parts of potatoes; season with salt and pepper and add 1 or 2 chopped onions. Put a little hot water or beef stock in the bottom of the spider; add a table-spoonful of butter and the hash. Simmer slowly until the water is absorbed and a soft brown crust has formed. Chopped green or red pepper may be added instead of the onion. Do not let it get too dry and do not stir too much.

Beef Kidney.

Have beef kidneys cut in thin slices; salt and pepper and fry in hot fat to a light brown color. Then add a little water; thicken with $\frac{1}{2}$ tablespoonful of flour; add a little chopped parsley and serve hot.

Beef Tongue.

Fresh beef tongue should be well washed and put on to boil in just enough water to cover, with a handful of salt and plenty of red pepper. Replenish the water as it boils away and cook until the tongue can be easily picked with a fork. Do not remove the skin until the tongue is to be used. When salt tongue is used, soak over night.

Corned Beef.

Select a nice piece of corned beef and if too salt soak in cold water $\frac{1}{2}$ hour before cooking. Boil slowly, changing the water several times. Cook until tender.

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Cabbage or spinach may be cooked with the corned beef and served with it while hot if desired. If the beef is to be eaten cold, put in a pan under a weight until cold. Cut in thin slices.

Corned Beef Hash.

Corned beef hash makes an ideal breakfast dish and is prepared the same as Beef Hash, allowing 1 part of meat to 2 parts of potatoes; chop together rather fine; add enough hot water to keep from sticking; season with pepper (salt will probably not be necessary); mold in a round dish and when done put poached egg on top and serve with dry toast.

Chipped Beef Stewed.

Tear dried beef into small pieces and make a cream dressing of equal parts of milk and water and a little flour to thicken and one well beaten egg. Let cook until it thickens and serve hot. If the beef is too salty it should be boiled a little and the water poured off before adding the milk and water for the dressing.

LAMB AND MUTTON.

Good mutton is fine of grain, red and juicy; the fat solid and white. Until a year old, sheep are known as "lambs", and until six months old as "spring lambs." The lean should be pink and white. Both lamb and mutton spoil very easily, and should therefore be bought

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only in small quantities for immediate use. Lamb and mutton should always be served on hot dishes.

Broiled Lamb Chops.

Order your lamb chops according to the number you wish rather than by the pound—they will average three or four to a pound. Salt and pepper and place on the broiler under a moderate fire until well browned. Garnish with parsley.

Mutton Chops.

Season the mutton chops with salt and pepper; cook over a moderate fire for 45 minutes. Make a sauce of a can of tomatoes, a few cloves, an onion sliced, a table-spoonful of butter rubbed smooth with a table-spoonful of flour; cook 10 minutes; strain and pour over the chops. Serve hot.

Roast Lamb.

Select a leg of lamb the desired size. Remove the caul; wash and wipe; season with salt and pepper; dredge with flour. Put in a moderately hot oven and baste frequently for two hours, or until thoroughly done. The leg may be boned and stuffed if desired. Serve with mint sauce or current jelly.

Crown Roast.

Have your butcher prepare Crown Roast, allowing two ribs to each person and two or three extra. Put in dripping pan and roast, after removing all decorations

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the butcher has put on, to be replaced when the roast comes out of the oven. Fill the top of the roast with peas which have been cooked in water with butter, salt and pepper added. Garnish with latticed potatoes.

Lamb Kidneys.

Soak kidneys for an hour; pare and slice; season with salt and pepper; fry in hot butter for 5 or 8 minutes; remove from the fire and dredge with flour; return to the fire and add a cup of boiling water or broth; cook 10 minutes longer; season with onion or lemon juice. Serve immediately and very hot or the kidneys will be tough. This dish cannot easily be warmed over or kept waiting as the kidneys toughen very quickly.

PORK.

Pork is the flesh of hogs and pigs and 'tis said the packer now utilizes every part of that "dainty bird" but the squeal. The parts most likely to be used by the young housewife are bacon, ham, chops, roast pork, sausage, and perhaps pickled pigs' feet.

Broiled Breakfast Bacon.

Slice lean strips of bacon and put in a small dripping pan on the broiler under a slow blaze, or put in the oven and cook as the French broil. It is then delicately done and not liable to burn.

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Bacon and Liver.

Always be sure to select *calves'* liver. Boiling water should be poured over the liver which will cause a thin skin to form and which should be removed by scraping with a sharp knife. Dredge with flour and season with salt and pepper. Cut your bacon as thin as possible and place in the skillet with the liver. Fry slowly until well done.

Fried Ham with Eggs.

If the ham is very salt it should be first parboiled before frying. Turn often and fry until brown. Remove to a hot platter; have your eggs ready and fry as quickly as possible in the ham fat, dipping the grease over the tops of the eggs until the "eyes are shut."

Broiled Ham.

Ham for broiling should be cut thin. If very salt, parboil first. Dry and place on broiler under a moderate fire for 10 minutes. Garnish with parsley.

Roast Ham with Champagne.

Place a baked ham in the oven 10 or 15 minutes to warm before serving; place on a platter and pour over it, 1 pint of champagne. Garnish with parsley and send at once to the table.

Boiled Ham.

Wash and put in kettle with plenty of water and let

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boil slowly until tender. Remove and peel off the rind; dredge with flour and a sprinkling of sugar; add a little cinnamon and stick a few cloves in the ham. Place the ham in a dripping pan with a little water and continue the cooking until the ham is browned and well done. Serve hot, or cut in thin slices when cold.

Broiled Pigs' Feet.

Wash and wipe the pigs' feet; season with salt and pepper; place on a broiler and broil for 10 or 15 minutes. When well done place on a platter and pour over them melted butter.

Fried Pigs' Feet.

Wash and wipe the pigs' feet; season with salt and pepper; dip in beaten egg; roll in cracker crumbs; fry in deep fat until well done.

Broiled Pork Tenderloin.

Have the tenderloins Frenched; season with salt and pepper; broil until thoroughly done, spread with butter; serve while hot on a hot platter.

Pork Chops.

Season the chops with salt and pepper; dip in beaten egg; roll in cracker crumbs; fry, turning several times until brown. Put a little water in the skillet and allow to simmer for several minutes to be sure the chops are well done. Garnish and serve with apple sauce. If gravy

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is desired, pour off part of the grease; put a table-spoonful of flour in the skillet and rub with the grease until smooth and brown. Add hot water to make the required consistency.

Roast Pork.

Roast same as beef, dredging the pork with flour; baste often. Make a gravy from the juices, pouring off part of the grease if the roast is very fat. Serve with apple sauce and sweet potatoes.

Baked Pork and Beans.

Soak 1 quart or less of beans over night, and in the morning drain and put over the fire with plenty of water and 1 large table-spoonful of soda; let come to a boil and drain again. Add more water and salt, and cook until the beans begin to get tender; put in a crock or bean jar with a small onion in the middle and well to the bottom. Add $\frac{1}{2}$ pound of salt pork, 3 table-spoonfuls of molasses, a little more water, 1 tea-spoonful of mustard, and a little salt well mixed together. Watch and see that they do not burn or get dry; they may need more water during the baking.

Sausage.

Sausage comes either in links or bulk. When in links, separate and pierce with a fork; parboil; drain and fry same as bacon. Link sausages may also be boiled and served with horseradish. When bought in bulk a pound

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at a time is sufficient and should be made into small flat cakes and fried. This is a nice dish for breakfast.

Scrapple.

Scrapple is prepared by many butchers but owing to the slight demand is often hard to get. Get the head, heart and lean scraps from the butcher; cook until the meat falls from the bones; remove the fat and gristle and put the meat through a meat chopper. Set the liquor in which the meat was cooked aside to cool; skim off the fat which comes to the top; return to the fire and when it reaches the boiling point, add the chopped meat; season with salt and pepper; thicken with corn meal, taking care to keep all the lumps out. Allow to cook gently for 1 hour. Pour into greased pans, when cold slice and fry as you would corn meal mush.

VEAL.

Veal is the young of beef. It is killed, say from a month and a half to two months old. Like lamb it is eaten soon after killing. The flesh should be of a pinkish color and the fat white. Like lamb it should be thoroughly cooked. Veal can be had through the entire year but is best in the spring. When cooking, if a slice of bacon is added, the flavor is greatly improved.

Veal Cutlets.

The cutlets are taken from the leg of the veal and should be cut $\frac{1}{2}$ inch in thickness. Pound and season

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with salt and pepper; dip in beaten egg, and then in cracker crumbs, and fry slowly for 30 minutes. Serve with brown gravy made as follows: Put equal parts of butter and flour in frying pan and stir until smooth and brown; add sufficient water to make the proper consistency. Season with salt and pepper and Worcestershire sauce.

Veal Chops.

Season the Veal Chops the same as Veal Cutlets; dredge with cracker crumbs and fry; garnish with slices of lemon and parsley.

Fricassee of Veal.

Boil 1 or 2 pounds of veal until tender; remove from the pot and when cool chop and add a small onion, a cooked carrot, and celery chopped fine. Return to the skillet and pour over it the liquor in which it was cooked and which has been thickened to the proper consistency. Garnish with parsley.

Roast Veal.

Select a roast from the loin or leg of veal. Have it boned; season with salt and pepper; stuff and sew up. Put in a roasting pan with 3 table-spoonfuls of melted butter and $\frac{1}{2}$ cup of cold water. Place 2 or 3 strips of bacon over the roast. Baste every 10 or 15 minutes. Bake until tender and thoroughly done. Serve with brown gravy.

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Veal Pie.

If a knuckle of veal is used, set the meat aside after it has been boiled until tender and the meat removed from the bone. Return the bone to the pot with a small onion, a small carrot, a bay leaf, a bit of chopped parsley, a strip of bacon, a few pepper-corns and salt and pepper. Rub 3 table-spoonfuls of butter and the same of flour to a paste and add when vegetables are done and ready to be put in baking dish. Cover with pie crust or puff paste and bake, or the crust may be baked and placed over the dish just before serving. Remnants of the veal roast may be used in place of the knuckle of veal.

Veal Loaf.

Chop together 3 pounds of veal and $\frac{1}{2}$ pound of salt pork; add 6 large crackers rolled fine 2 well beaten eggs, 1 tea-spoonful of salt, $\frac{1}{2}$ tea-spoonful of pepper. Mould and bake $1\frac{1}{2}$ hours with a little water in the pan. Baste occasionally.

Veal Birds.

Have the butcher cut these from the leg removing bone and fat. Cut in pieces $2\frac{1}{2}$ inches long by $1\frac{1}{2}$ inches wide. When preparing pound them very thin. Reserve each piece for a bird. Next chop a little of the trimmings and a little cold broiled bacon; add an equal amount of cracker crumbs, a bit of chopped onion and pepper and salt. Moisten with a beaten egg and hot

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water. Spread each piece of the veal with this mixture but do not allow it to come too near the edge. Roll and pin together with tooth picks. Dredge with flour and fry in butter until of a golden brown color. Add cream to make a sauce with a little chopped parsley and pour over the birds after placing them on buttered toast. Serve hot.

Pigs in Blankets.

Cut $\frac{1}{2}$ pound of veal cutlets in pieces 2 inches long. Season with salt and pepper; wrap strips of English breakfast bacon around each "pig"; pin with toothpicks and fry until done.

MISCELLANEOUS

Irish Stew.

Chop mutton or beef, or both together; add several raw potatoes, and 2 onions; season with salt and pepper. Cover with water and stew gently until the meat is tender and the potatoes are done to a mash. Serve with dumplings made as follows: To 2 cups of flour add a tea-spoonful of salt, 2 heaping tea-spoonfuls of baking powder and sift all together. Add a piece of butter the size of a large walnut and $\frac{3}{4}$ of a cup of sweet milk. Mix with a silver knife, chopping the butter through; toss together; roll out on bread board and cut with biscuit cutter. Drop in boiling broth; steam 15 minutes, tightly covered.

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Mock Duck.

Salt and pepper both sides of a round steak; prepare bread or cracker crumbs with, or without oysters as for stuffing a turkey; lay stuffing on the steak; sew up and roast 1 hour.

Broiled Sweetbreads.

First boil the sweetbreads; cut crosswise; season with salt and pepper; broil 10 minutes; serve with melted butter and slices of lemon.

Creamed Sweetbreads.

Parboil the sweetbreads and cut in pieces from an inch to an inch and a half long. Make a cream sauce; add to the sweetbreads and pour over buttered toast.

Tripe.

Wash the trips in warm water and trim away the fat; cut in pieces and boil 4 or 5 hours; it is then ready to fry. Dip in beaten eggs; season with salt and pepper; roll in cracker crumbs and fry in very hot fat for 10 minutes.

Broiled Veal Kidneys.

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In buying the veal kidneys ask that the suet be left on; split and broil until done; season with salt and pepper and sprinkle with lemon juice.

POULTRY

To test the goodness of fowl, see that the skin is smooth and moist, the joints pliable and the breast bone

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soft and easily bent. A chicken must be young for broiling, but for boiling, fricassee, or stewing, fowl a year old is more economical. Fowl should be drawn as soon as possible after killing. Remove the pin feathers and singe the hairs by holding over a gas burner or a roll of burning paper. Careless cooks do not always remove the oil bag in the tail, the kidneys in the back and the lungs in the ribs.

Stuffing for Poultry and Game.

For a chicken, take as much bread or cracker crumbs as will fill the chicken; a turkey takes nearly twice as much as a chicken; season highly with salt, pepper, thyme and sage (onion may be used in place of the sage); moisten with $\frac{1}{2}$ cup of melted butter and sufficient hot water to make quite moist. Add 1 beaten egg. Oysters, chestnuts, chopped celery, dates, raisins, or chopped onions may be added for a change. Always rub the inside of the fowl with salt and pepper before putting in the dressing. Put the stuffing in at the neck until the breast is plump; put the remainder in at the other opening and sew together with stout thread or twine.

Gravy for Poultry and Game.

Cut off the veins and arteries from the heart; remove the gall bladder from the liver; open the gizzard and remove the contents and lining, and cut off the fat; wash all and let stew until tender. If there is too much fat in your roasting pan after your fowl is done, pour off the

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fat; add a table-spoonful or more of flour to the remaining fat and settlings; let the flour brown; add sufficient water to make the proper consistency. If not smooth, strain; add the giblets.

Broiled Chicken.

Select young or spring chicken for broiling. They should be split up the back, sprinkled with salt and pepper, rubbed with soft butter and placed on a broiler for 20 minutes. Garnish with parsley.

Chicken en Casserole.

Boil until tender two nice fat chickens; cut up as for frying. Butter the bottom of a baking dish; flour each piece of chicken; put in a layer of chicken; then a layer of bits of carrot, sliced onions, bits of celery, potatoes cut in small cubes; then a layer of chicken and so on until the dish is filled. Pour over all some of the stock in which the chicken was first boiled. Sprinkle with chopped parsley; cover and bake for 1 hour.

Creamed Chicken.

Cut in pieces and boil a fat hen until the meat falls from the bones; when cool cut the meat in dice squares. Make a sauce by thickening the liquor in which the chicken was cooked with flour; add 1 pint of milk; a little butter, season with salt and pepper. Add the chicken and cook 10 minutes.

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Fried Chicken.

Singe a young chicken; cut in pieces at the joints; season with salt and pepper; dredge with flour; fry in butter and lard with a strip of bacon in the skillet, watching carefully that it does not burn. Fry until brown and tender.

Fugged Chicken.

Cut up as for frying. Flour each piece of chicken; season with salt and pepper; place in a crock; sprinkle again with flour and bits of butter; put in another layer of the chicken, and so on until all the chicken is in the crock; finish with the flour and butter on top. Pour over all, sufficient boiling water to cover the chicken; cover and cook until done. Remove the cover and let brown on the top.

Chicken a la Maryland.

Singe the chicken; separate at the joints, and if the chicken is not a spring or young chicken stew first until tender. Dredge with flour and fry slowly until thoroughly done. Remove from the skillet and make a thick gravy without browning the flour. Serve with corn fritters made according to the "Corn Fritter" recipe. The chicken may be placed in a roasting pan and baked in the oven for 30 minutes, basting often, instead of frying, and served with butter sauce made after the "Butter Sauce" recipe.

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Chicken Pie.

Cut the chicken in pieces for serving; put the chicken in a baking dish; season with bits of fried bacon, pepper, salt, and a little chopped parsley. Make a gravy of the stock in which the chicken was boiled, by adding a little flour rubbed smooth in water; pour over the chicken; put in the trimmings of the crust. Cover with a rich pie crust to which has been added 2 eggs. Bake until the crust is well done.

Roast Chicken.

Scrub thoroughly with a small brush, rinse with soda water, and again with clear water; rub the inside of the chicken with salt. Fill with stuffing made according to the "Poultry Stuffing" recipe. Place in a roasting pan, browning first one side, then the other and lastly the breast, basting often with fryings or chicken fat and a cup of water put in the pan after the chicken has started to brown. Roast until very tender. Make gravy according to the recipe for "Poultry and Game Gravy."

Smothered Chicken.

Split the chicken up the back; season with salt and pepper; rub well over the outside with butter; put plenty of butter and very little water in the skillet; cover tightly and cook slowly on top of stove until thoroughly done, adding water as necessary.

Spanish Chicken.

Cut fine two large onions and fry in butter until brown. Cut in pieces a fair-sized chicken; put in the pot;

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add the fried onions; season well with salt and paprika pepper; cover well with boiling water and cook slowly until tender. In the meantime, have cooking in a double boiler, a cup full of rice. When the chicken is very nearly done, add the rice and a can of tomatoes, or five ripe tomatoes which have stewed for 10 minutes. Stew all together slowly for 10 minutes more, stirring often to prevent the rice burning to the pot. A pinch of Spanish saffron added to the first ingredients gives the dish a deeper color.

Chicken Stew.

Singe and cut up the fowl as for frying; wash and put in a kettle with plenty of water, salt and pepper and if the chicken is not fat, a little butter. Cook until tender and drop in dumplings made according to the "Dumpling" recipe.

Roast Goose.

Singe; remove the pin feathers, wash and scrub thoroughly. Stuffing may be made with mashed potatoes highly seasoned with onion, sage, salt and pepper, or with a pint of bread crumbs, a pint of chopped apples, a little chopped onion, salt, pepper and sage. Place in the oven for half an hour or until considerable of the oil has been drawn out from the goose; pour off the oil, dredge the goose with flour; return to the oven. When the flour is browned, add a little water; baste often; bake until tender; serve with apple sauce.

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Roast Pigeons.

Clean and place in a pan. Cover with water and cook until tender. Season with salt and pepper, dredge with flour and place in the oven until light brown. Serve with cream sauce on toast.

Pigeons German Style.

Clean the pigeons and split up the back; season with salt and pepper; dredge with flour; fry in butter and lard until brown. Add hot water and cover closely, let simmer for thirty or forty minutes. Remove to a platter; garnish with water-cress. Make a gravy by adding flour and water to the liquor in the skillet.

Broiled Squabs.

Squabs are the young of pigeons and are better broiled than cooked in any other way. Rub with soft butter; season with pepper and salt and fold in a buttered paper to prevent burning. Serve on buttered toast with currant or any other tart jelly.

Boiled Turkey.

Singe and scrub thoroughly; boil until tender, allowing about twenty minutes to the pound. The turkey may be stuffed with dressing made after the "Stuffing Recipe." Serve with oyster, celery or caper sauce.

Roast Turkey.

Singe; scrub thoroughly on the outside; wash thoroughly inside; drain and wipe dry. Rub inside and out

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with salt; rub outside with melted butter. Dredge the turkey with flour, season with salt and pepper; put in a hot oven. When the flour is browned add water and baste often; allow about three hours for an eight pound turkey and more or less time according to the size. Serve with cranberry sauce or currant jelly. Sage or onions may be omitted from the stuffing and oysters added instead. Use the oyster juice to moisten the bread crumbs.

GAME

Ragout of Duck.

Singe; wash and cut the duck at the joints; stew until tender. Season highly with salt and pepper. Add three tea-cupfuls of beef stock; a sliced onion, a bunch of herbs tied in a muslin cloth. Let simmer awhile; strain the liquor and return to the fire; thicken with flour and butter blended; pour over the duck and serve hot.

Roast Duck.

Singe; wash thoroughly; wipe dry; rub with salt and pepper, inside and out; rub outside with butter and dredge with flour. Stuff with apples, celery and onions. If the stuffing is made according to the "Stuffing Recipe" a cup of chopped peanuts may be added. Bake for thirty minutes. Serve with currant or any other tart jelly.

Roast Goose.

Dress; wash thoroughly and soak for an hour or more in salt water. Then wash in boiling water; wipe dry;

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place in a dripping pan; stuff with a small onion, chopped; a slice of bacon, a table-spoonful of sherry wine. After the goose has been well rubbed inside and outside with salt and pepper, put in a roasting pan with sufficient stock or water to make gravy; dredge with flour and bake in a quick oven for 30 minutes. Garnish with roasted onions.

Grouse.

Clean thoroughly and either remove the skin of the grouse or lard the breast and legs. Rub with melted butter; season with salt and pepper; dredge with flour; place in a dripping pan and roast for thirty minutes. Garnish with parsley and pour drawn butter over the bird.

Hare a la Maryland.

Skin; wash; wipe and prepare the hare as for frying. Cook the same as Chicken a la Maryland.

Broiled Quail.

Clean and split up the back; season with salt and pepper; rub with butter; place on a broiler until brown and tender. Garnish with parsley; serve on slices of buttered toast.

Roast Quail.

Pick, singe, wash and wipe the birds. Take two oysters for each quail; dip the oysters in melted butter; roll in

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cracker crumbs; season with salt and pepper; place in the quail. Tie the feet together; rub the birds with melted butter; dredge with flour; pin across the breast a slice of fat pork or bacon; bake for fifteen or twenty minutes. Be sure to baste often or the meat will be dry and hard. Serve on slices of buttered toast.

Fried Rabbit.

Secure a young rabbit; skin and wash in strong soda water; let stand in salt water for an hour or more. Wipe dry; rub the surface with melted butter; season with salt and pepper. Fry in hot lard and butter with a strip of bacon in the skillet, turning several times, until brown and well done. Serve with currant jelly.

Rabbit Pie.

Skin and wash a young rabbit; cut in pieces and stew, adding a small sliced onion to the water, until the rabbit is well done. Put in an earthen dish; add a few dumplings; cover with a rich pie crust to which has been added an egg, after enough of the liquor in which the rabbit was stewed has been poured over the meat and dumplings to cover them nicely. Bake until the crust is brown.

Venison Cutlets.

Clean and trim the venison cutlets; rub well with oil or melted butter; season with salt and pepper; dip in beaten egg; roll in cracker crumbs; fry in lard and butter until well done; serve hot.

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Broiled Venison Steak.

Rub the venison steak well with oil or melted butter; put on a hot, well-greased broiler and broil until rare or medium done. Put on a hot platter; spread with butter; season with salt and pepper (cayenne is best) ; serve very hot with a slice of lemon.





VEGETABLES

To everything.
there is a season.

Old Testament

VEGETABLES

See that all vegetables are in good condition; cull out all decayed ones as these will cause the others to decay; keep in a cool, dry place. Those that can be scrubbed with a small brush, kept for that purpose, should be so treated. When vegetables snap crisply, they are fresh. They are greatly improved by standing in cold water before using. No time can be given, as it depends upon the age and condition of the vegetables, but all vegetables should be cooked until soft and tender and can be tested by pricking with a fork. Green vegetables should be cooked uncovered and will then keep their color.

When frying potatoes (or anything, for that matter) in deep fat, it is better to drain off some of the grease by placing them on clean brown or white paper for a few moments after removing them from the stove, before putting them into the heated dish in which they are to be served.

POTATOES.

Baked Potatoes.

Select sound, smooth potatoes as nearly as possible the same size. Scrub with a vegetable brush; place in a hot oven until soft—probably forty minutes. Rupture the skin by squeezing in a towel, not to burn the hand; place a small piece of butter, a pinch of salt and a sprinkling of pepper in each. Serve very hot.

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Plain Boiled Potatoes.

Wash; pare carefully, cutting off as little as possible of the potato; and remove all dark spots and eyes; drop immediately into cold water. Put over to boil in plenty of boiling water, seasoned with a small handful of salt. If the potatoes are not uniform in size, cut the larger ones to the size of the smaller. Boil until easily pierced with a fork. Drain off *all* the water; give a couple of shakes in the open air, to render mealy; keep uncovered in a warm place until time to serve.

Browned Potatoes.

Pare; wash; cut into halves or quarters and place around any kind of a meat roast. Baste with the meat and serve with the roast.

Creamed Potatoes.

Cut cold boiled potatoes in cubes; pour over them a cream sauce made as follows: To $1\frac{1}{2}$ tea-spoonfuls of melted butter, add 1 table-spoonful of flour; rub until smooth; season with salt and pepper; add, slowly, stirring briskly, 2 tea-cups of warm milk; cook until it thickens. Pour over the potatoes and cook until the potatoes are heated through.

Potato Curls.

Pare and cut the potatoes with a potato curler. Prepare and fry the same as Saratoga Chips. Salt and serve hot.

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Duchesse Potatoes.

Boil $\frac{1}{2}$ dozen potatoes; mash and rub through a potato ricer; add $\frac{1}{4}$ cup of cream (or milk), the yolks of 2 eggs well beaten, salt and pepper; beat together; make into balls; brown in a hot oven.

French Fried Potatoes.

Pare and cut the potatoes in eight-inch lengths. Prepare and fry the same as Saratoga Chips. Salt and serve hot.

Fried White or Sweet Potatoes.

Peel and cut into thin slices; drop into cold water for $\frac{1}{2}$ hour or more. Drain and put into a frying pan containing 2 table-spoonfuls of butter or butter and fryings. Cover and cook until tender, stirring often to prevent burning.

Lattice Potatoes.

Pare and slice the potatoes with a vegetable slicer. Prepare and fry the same as Saratoga Chips. Salt and serve hot.

Lyonnais Potatoes.

Cut in thin slices enough cold boiled potatoes for two persons. Season with salt and pepper. Chop a small onion fine and fry for five minutes in two large table-spoonfuls of butter. Add the potatoes and fry until brown. A tea-spoonful of chopped parsley may be added if desired. Serve hot.

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Mashed Potatoes.

Prepare the potatoes as for boiling. Boil until thoroughly tender; drain off *all* the water; add a heaping table-spoonful of butter, a tea-spoonful of salt, a pinch of pepper and from 1-3 to $\frac{1}{2}$ cup of hot milk; mash, beat, and stir with a wire potato masher until creamy; reheat and put in a hot covered dish. Place small bits of butter over the top and sprinkle with pepper.

Parisienne or Potato Marbles.

Pare and cut the potatoes in the shape of marbles with a French vegetable cutter. Prepare and fry the same as Saratoga Chips. Salt and serve hot.

Riced Potatoes.

Prepare the potatoes as for boiling; cook until tender; force through a potato ricer or strainer, directly into the heated dish in which you wish to serve them. Bits of butter and a sprinkling of pepper may be added to the top.

Saratoga Chips.

Peel the potatoes; cut into very thin slices; drop immediately into cold water; let soak $\frac{1}{2}$ hour or more; drain off the water; dry the slices with a towel; drop, a handful at a time, into very hot lard, stirring with a fork to prevent sticking to the kettle or each other. Fry until light brown and remove from the hot lard with a skimmer. Sprinkle with salt.

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Scalloped Potatoes.

Butter a baking dish; put in a layer of sliced raw potatoes; sprinkle with salt and pepper; add bits of butter; dredge lightly with flour. Fill the dish with these layers, covering the top with cracker crumbs and bits of butter. Pour in milk or cream until it can be seen through the top layer. Bake an hour, or until the potatoes are soft.

Scalloped Potatoes with Cheese.

Prepare the same as plain scalloped potatoes; put grated cheese in place of the flour.

Shoo Fly Potatoes.

Pare and cut potatoes in strips $\frac{1}{4}$ inch wide and $\frac{1}{4}$ inch thick. Prepare and fry the same as Saratoga Chips. Salt and serve hot.

Potato Balls.

To one pint of mashed potatoes add a little milk or cream—just enough to moisten slightly; season with salt and pepper. Beat two eggs; add one to the potatoes; form into balls; brush with the beaten egg; bake until light brown.

Potato Croquettes.

To 1 pint of mashed potatoes add 1 large table-spoonful of butter; season with salt and pepper and a few drops of onion juice. Mash and beat with a potato masher until light. When cool add the yolks of 2 eggs well beaten;

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form into round, flat cakes; dip in beaten egg; roll in cracker crumbs; fry in hot lard until brown.

Potatoes in the Half Shell.

Select 6 large potatoes; scrub thoroughly and bake until well done. Cut carefully in half; scrape out the centers, without tearing the jackets. Add a large tablespoonful of butter, $\frac{1}{4}$ cup of cream, salt and pepper. Mash and beat until light and smooth. The white of 2 eggs beaten until stiff may be folded in. Put back into the jackets, heaping high; return to the oven until nicely browned.

Potatoes au Gratin.

Cut 1 pint of cold boiled potatoes in dice; put into a buttered baking dish and add 1-3 cup of grated cheese; add $\frac{1}{2}$ cup of cracker crumbs and 1 large table-spoonful of melted butter; cover with cream sauce made according to the Cream Sauce recipe. Bake until brown; serve hot.

SWEET POTATOES.

Baked Sweet Potatoes.

Select sweet potatoes as nearly as possible the same size. The time for baking varies according to the size, but it is safe to allow 15 minutes longer than for white potatoes. Bake until easily pierced with a fork.

Boiled Sweet Potatoes.

Sweet potatoes may be boiled with or without the skins. Allow at least 10 minutes more time than for white potatoes.

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Fried Sweet Potatoes.

Slice cold boiled or baked sweet potatoes in rather thick slices; season with salt and pepper. Fry in hot butter or butter and fryings until brown; watch carefully as sweet potatoes burn very easily.

Mashed Sweet Potatoes.

Pare and boil until soft; press through a potato ricer; add 3 table-spoonfuls of butter, $\frac{1}{4}$ cup of hot milk and a large pinch of salt. Beat until light and serve hot.

Sweet Potato Balls.

Prepare the same as for Sweet Potatoes Mashed; add 1 egg well beaten; make into balls; dredge with flour; fry in hot fat until well browned.

Sweet Potato Croquettes.

Prepare the same as for Sweet Potatoes Mashed; add 1 egg well beaten; form into cylinders about 3 inches long and $1\frac{1}{2}$ inches in diameter; dip in beaten egg; roll in cracker crumbs and fry in hot fat until well browned.

Sweet Potatoes Southern Style.

Wash and boil sweet potatoes. When done set aside to cool; peel; cut in quarters, lengthwise; put into a buttered baking pan; add bits of butter; sprinkle with sugar; add $\frac{3}{4}$ of a cup of water. Bake until brown, basting often. Very nice served with boiled or broiled ham.

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MISCELLANEOUS

Asparagus.

In cooking asparagus it is well to add the tops after the stalks have boiled for 10 to 15 minutes as they require less cooking. If the asparagus is to be left whole, stand the stalks in the water so that the tips are out; let down and cook as soon as the stalks begin to get tender.

Asparagus and Cream Sauce.

Boil whole or in broken pieces a bunch of asparagus. Pour over the asparagus, with or without toast, cream sauce made according to the Cream Sauce recipe.

Asparagus on Toast.

Put asparagus into a pot of boiling water with a little salt, and boil 5 minutes; drain and add more boiling water and boil until tender. Have about enough water to make gravy; a small table-spoonful of butter; season with salt and pepper; thicken a little and pour over the asparagus which has been laid on buttered toast.

Boston Baked Beans.

Soak 1 quart of pea beans over night. In the morning drain, cover well again with cold water and put on a slow fire to simmer, until easily pricked with a pin. An onion, cut in eighths and simmered with the beans will improve the flavor. Turn into a colander and run cold water through the beans. Scald the rind of $\frac{1}{2}$ pound of salt

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pork and cut with deep gashes. Put the beans in the pot and bury the pork until the rind only is exposed. Mix 1 tea-spoonful of salt, 1 tea-spoonful of mustard, 1 table-spoonful of molasses and 1 table-spoonful of sugar; add 1 cup of hot water and pour over the beans. Add enough more boiling water to cover the beans; cover the bean pot and bake slowly for 6 or 8 hours; add water as it cooks away. During the last $\frac{1}{2}$ hour raise the pork to the surface and let brown with the cover off the pot. If the flavor of onion is well liked, a small one may be buried in the beans during the baking. The flavor of the beans will be greatly improved by baking in an earthen bean pot with bulging sides and a cover.

Shell Beans.

Wash the beans and cook in boiling water until tender. Add the salt when the beans are half done. Use as little water as possible and serve without draining. When tender, add 1 table-spoonful of butter; season with salt and pepper.

String Beans.

String beans when fresh will break when bent double. There are two kinds, green beans and yellow or butter beans, either of which are good if young and tender. Break off the ends and strip off the strings; break into inch pieces; cook in boiling water to which has been added $\frac{1}{2}$ tea-spoonful of salt, until tender. Drain; add $\frac{1}{2}$ cup of cream or milk, 1 table-spoonful of butter; sea-

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son with salt and pepper; reheat and serve hot. If the beans are very young they may be cooked in as little water as possible and served in this water to which has been added the butter and seasoning.

Cream of Lima Beans.

Soak 1 cup of lima beans over night. In the morning drain; add enough boiling water to cover well, and cook until tender; drain; add 1 table-spoonful of butter and 1 cup of milk, or $\frac{1}{2}$ table-spoonful of butter and $\frac{3}{4}$ of a cup of cream; season and reheat.

Boiled Beets.

Wash, but do not peel or cut the betts, and boil until tender; drop in cold water and rub off the skins. Cut in dice, season with salt and pepper; add one table-spoonful of butter.

Beet Greens.

Pick over and wash carefully the leaves and stalks of young beets. Boil until tender in an uncovered vessel. Salt pork may be added to the boiling water if desired; if not, season with butter when the greens are drained. Beet greens are very nice served with Corn Beef hash.

Brussels Sprouts.

Remove the wilted leaves from the sprouts, wash thoroughly, and drop in cold water for a few minutes. Cook in boiling water to which has been added a tea-spoonful

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of salt, until tender. Drain and pour over white sauce made according to the White Sauce recipe.

Scalloped Brussels Sprouts.

Remove the wilted leaves from 1 pint of Brussels sprouts, wash thoroughly, and drop in cold water for a few minutes. Cook in boiling water to which has been added a tea-spoonful salt, until tender. Remove from the fire and drain. Cut celery stalks into small pieces until you have $\frac{1}{2}$ cupful; put in a frying pan with 2 table-spoonfuls of butter and cook slowly for five minutes. Stir into the butter 1 heaping table-spoonful of flour and add slowly enough hot milk to make the proper consistency for sauce. Butter a baking dish; put in the sprouts; pour over the sauce; cover with a layer of buttered crumbs and bake until brown.

Baked Cabbage.

Prepare and cook as for Boiled Cabbage; drain; season with salt, pepper and butter; place in a buttered baking dish; cover with sauce made according to the White Sauce recipe; cover with a layer of crumbs and bits of butter; bake until brown.

Boiled Cabbage.

Select a small, hard head of cabbage; remove the wilted leaves; quarter and cut out the heart. Drop in cold water for a few minutes; cook uncovered in boiling water

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to which has been added a tea-spoonful of salt, until tender. Put in a chopping bowl; season with salt, pepper, butter and vinegar (if desired) ; reheat and serve hot.

Creamed Cabbage.

Remove the wilted leaves; quarter; cut out the heart and chop 1 very small hard cabbage or $\frac{1}{2}$ medium sized one. Cook as for Boiled Cabbage. When done drain and add salt and pepper; 1 table-spoonful of butter, and $\frac{1}{2}$ pint of rich cream. Reheat and serve hot.

Fried Cabbage.

Put in a stew pan 2 table-spoonfuls of fryings, salt pork fat or butter; add 1 very small head of cabbage or half of a medium sized head, sliced fine on a cabbage slicer or with a knife; season with salt and pepper; cook slowly for 1 hour. Fifteen minutes before done, add 4 tablespoonfuls of vinegar.

Carrots with Butter Sauce.

Wash and scrape 2 large or 3 medium sized carrots; cut in thin narrow strips; drop in cold water for 10 or 15 minutes. Boil in salted water until tender. Pour off the water if there is too much for gravy. Rub together 1 table-spoonful of butter (scant) with a level table-spoonful of flour; season with salt and pepper; add to the boiling liquid; pour over the carrots and sprinkle with a little chopped parsley.

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Boiled Carrots.

Cut up 2 medium sized carrots into $\frac{1}{2}$ inch dice; boil in salted water 10 minutes. Pour off the water until 1 pint is left; sprinkle with 1 table-spoonful of sugar; return to the fire and cook until tender, stirring often to mix the carrots with the sugar. When the water has boiled away; add 1 table-spoonful of butter and 1 tea-spoonful of lemon juice.

Carrots and Peas.

Wash and scrape; do not pare as the best flavor is near the skin. Cut in small cubes and cook in boiling water until soft. Drain and add an equal quantity of boiled green peas. Season with salt and pepper and allow a table-spoonful for a half a pint of the vegetables.

Carrots and Turnips.

Wash and scrape the carrots and turnips and cut into dice. Cook separately until soft in boiling water, to which has been added a table-spoonful of salt. Drain and add if desired, a half a cup of boiled peas. Make a sauce of three table-spoonsful of butter into which has been rubbed 2 table-spoonsful of flour; add 1 cup of stock or hot water and a half a cup of cream. Season with pepper and salt and pour over the vegetables. To make the sauce richer, the yolks of 2 eggs may be added just before serving.

Creamed Cauliflower.

Select cauliflower with white head and fresh looking, green leaves. Remove all the leaves and the stalk; drop

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in cold water for a few minutes; cook in boiling water, to which has been added 1 tea-spoonful of salt, until tender. Drain; separate the flowerets; return to the fire with $1\frac{1}{2}$ cups of white sauce made according to the White Sauce recipe.

Cauliflower au Gratin.

Prepare and cook as for Creamed Cauliflower. Place the whole cooked cauliflower on a pan; cover with crumbs and bits of butter; place in the oven until brown; remove to a small platter and pour around $1\frac{1}{2}$ cups of white sauce made according to the White Sauce recipe.

Cauliflower with Cheese.

Prepare as for Cauliflower au Gratin. Before covering with crumbs, sprinkle with grated cheese; brown and pour around sauce made according to the White Sauce recipe.

Celery with White Sauce.

Remove the outer stalks of the celery for cooking, keep the centre to serve raw; wash and cut the stalks for cooking into small pieces. Cook in boiling water to which has been added $\frac{1}{2}$ tea-spoonful of salt, until tender; drain and add to $1\frac{1}{2}$ cups of sauce made according to the White Sauce recipe.

Celery Fritters.

Prepare and cook the celery as for Celery with White Sauce. Dip the pieces, which should be about 2 inches in length in Fritter Batter and fry in hot lard or fat.

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Corn on the Cob.

Select corn which is well filled out but not so old that the kernels cannot be easily cut with the finger nail. Remove the husks and pick off all silks. Cook for fifteen minutes in salted boiling water.

Stewed Sweet Corn.

Remove the husks and pick off all silks. Cut the corn from the cob with a sharp knife; scrape the cob; season with salt and pepper; add very little water and stew 15 minutes. To 1 pint of corn pulp add 1 large table-spoonful of butter and 1 tea-cup full of cream or milk.

Corn Drops.

Husk and pick off the silks from the corn; cut from the cob until you have 2 tea-cupfuls of pulp; add 2 eggs, well beaten and $\frac{1}{2}$ cup of flour; season with salt and pepper. Drop with a table-spoon into hot fat.

Corn Southern Style.

Chop 1 can of corn; add 2 eggs well beaten, 1 table-spoonful of butter and 1 pint of hot milk; season with salt and pepper; turn into a well greased baking-dish and bake until firm.

Baked Corn and Beans.

Cut sweet corn from the cob until you have $\frac{1}{2}$ pint. Have $\frac{1}{2}$ pint of shelled beans, and lay in a bean pot in alternate layers with the corn, between which has been sprinkled salt and pepper. Scald the rind of $\frac{1}{2}$ pound of salt pork; cut the rind with deep gashes and bury the pork

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in the corn and beans until only the rind is exposed. Cover with water and bake for 6 or 7 hours, add water as it cooks away.

Succotash.

Cook separately $\frac{1}{2}$ pint each of green corn cut from the cob and shelled beans. The corn may be boiled on the cob and cut off afterward if desired. Put together; add 1 table-spoonful of butter; season with salt and pepper and reheat before serving.

Fried Cucumbers.

Slice green cucumbers lengthwise and $\frac{1}{4}$ of an inch thick. Salt and pepper them and dredge in flour; fry in butter slowly turning several times; cook until crisp.

Dandelions.

Remove as much of the root of the dandelion as is possible without the leaves falling apart. Wash very thoroughly in several waters. Cook in boiling water to which has been added a large pinch of salt and a few slices of bacon or salt pork. When tender place in a colander to drain. Put 1 table-spoonful of butter in a frying pan; press all the water possible out of the dandelions and put in the pan to reheat; season with salt, pepper, and vinegar if desired. Remove to a dish and garnish the top with hard boiled eggs.

Fried Egg-Plant.

Pare an egg-plant and cut in slices about $\frac{1}{4}$ inch thick; drop in salt water and soak over night, if possible. In the morning put in fresh water for $\frac{1}{2}$ hour or until ready to

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fry. Sprinkle with salt and pepper; dredge with flour; or dip in egg and roll in cracker crumbs. Fry in hot fat.

Stuffed Egg-Plant.

Select an egg-plant with a green stem; cut a piece from the end for a cover, leaving the stem for a handle. Remove the pulp and soak in salt water; stand shell in salt water while preparing the ingredients, and all bitterness will be removed from the plant. Drain pulp and chop; add 2 cups of grated bread crumbs, 1-3 cup of water, 1 cup of stewed tomatoes. Melt 2 table-spoonfuls of butter in a frying pan; add the pulp and fry until the egg-plant is soft. Drain the shell; wipe; polish and fill; cover with the piece cut from the top. Bake 30 minutes in a moderate oven.

Fried Hominy.

Pour hominy mush into a buttered bread pan. Let cool; cut in thin slices and fry in butter or hot fat until brown. The slices will be more crisp if fried slowly.

Hominy Croquettes.

To 2 cups of boiled or steamed hominy add just enough milk to wet it; add the beaten yolk of 1 egg; season with salt. Shape into flat round cakes and fry in hot lard or butter until brown.

Baked Mushrooms.

Wash the mushrooms, removing stems, and place in a well buttered baking dish. Sprinkle with salt and pep-

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per and bits of butter; add $\frac{1}{2}$ cup of cream; bake 10 minutes; serve on buttered toast.

Broiled Mushrooms.

Wash the mushrooms; remove the stems and place the caps in a broiler which has been well buttered. Broil 5 minutes, turning after the first 3 minutes. Be sure that the hollow side is up for the last broiling that the juices may be preserved. Put a small piece of butter and a sprinkling of salt and pepper in each cap. Remove carefully to pieces of dry toast. Serve hot.

Fried Mushrooms.

Wash the mushrooms; remove the stems; peel the caps and cut into small pieces. Put 2 table-spoonfuls of butter in a sauce pan; dredge mushrooms with flour and pour into the butter; add 10 drops of onion juice; season with salt and pepper; cook 5 minutes. Sprinkle with a little finely chopped parsley; add a very little water; cover and steam for 2 minutes longer; serve hot on dry toast.

Stewed Mushrooms.

Remove the stems from the mushrooms; peel the cap and cut both into small pieces. Put 2 table-spoonfuls of butter in a saucepan; melt; add the mushrooms; season with salt and pepper; dredge with flour; add $\frac{1}{2}$ cup full of boiling water; cover and cook slowly for 10 minutes.

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Onions—To Extract Juice.

Peel the onion and rub on a coarse grater, allowing the juice to drip through the holes into a saucepan.

Boiled Onions.

Remove the skins from the onions and put over to cook in boiling water, changing the water twice during the first 20 minutes of boiling. Cook until tender; drain; add enough milk to cover; season with salt and pepper and a table-spoonful of butter; return to the fire for five minutes.

Onions in Cream.

Prepare the same as for Boiled Onions. Pour over cream sauce made according to the Cream Sauce recipe.

Fried Onions.

Remove the skins from 6 medium sized onions. Cut in thin slices and put in a frying pan with a table-spoonful of butter or fryings. Season with salt and pepper and fry until brown, stirring often.

Scalloped Onions.

Prepare and cook as for Boiled Onions. Cut in pieces and place in a buttered baking dish; add $\frac{1}{2}$ cupful of cracker crumbs and bits of butter; cover with White Sauce and bake until brown.

Oyster-Plant with White Sauce.

Wash; scrape and drop at once into cold water to which has been added a little vinegar to prevent discol-

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oration. Cut in thin slices and cook in boiling salt water until soft. Drain and add sauce made according to the White Sauce recipe.

Oyster-Plant Croquettes.

Scrape the oyster-plant; drop in cold water; cut in thin slices and cook in boiling salt water until tender. Mash and when cool shape into round flat cakes; roll in cracker crumbs; dip in beaten egg; roll again in crumbs and fry in hot lard or fryings until well browned.

Parsnips with Butter Sauce.

Wash and scrape parsnips; cut in eighths; cook until soft. Pour over sauce made according to the Butter Sauce recipe.

Fried Parsnips.

Be sure the parsnips are young or they will be woody. Scrape; wash and cut in thin slices. Fry in butter or hot fat over a moderate fire until well browned. Add a little water and allow to simmer for ten minutes.

Parsnip Fritters.

Wash; cut in half and boil the parsnips with the skins on until tender. Drop into cold water and push off the skins; season with salt, pepper and a table-spoonful of butter to a pint of parsnips. Mash; shape into small, flat cakes; dredge with flour and fry in butter or fryings until brown.

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Boiled Peas.

Shell the peas and cover with cold water; boil until tender, and just before the peas are done season with salt; have about enough water to serve as a sauce; add 1 table-spoonful of butter and a little cream if desired. If the peas are to be served as a garnish, they should be drained and served dry.

Peas with Cream Sauce.

Prepare and cook as for Boiled Peas; add a pint or more of milk, a table-spoonful of butter and a pinch of salt. Thicken with a tea-spoonful of flour rubbed smooth in a small table-spoonful of butter.

Spinach.

Pick over the spinach, removing the roots and wilted outside leaves. In washing use two pans and lift from one to the other, leaving the sand in the bottom. Be sure that it is thoroughly clean. If young and tender no water is used in cooking. Put over a very slow fire until the juice is drawn out; cook uncovered until tender. If the spinach is old, cook in boiling water. When tender drain through a colander. Put 1 table-spoonful of butter in a frying pan; press all the juice possible out of the spinach and put in the pan to reheat; season with salt, pepper, and vinegar if desired. Garnish with slices of hard boiled eggs. The flavor is improved by boiling a few slices of bacon with the spinach.

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Baked Squash.

Cut squash in pieces about five inches square. Remove seeds and stringy portion; sprinkle with salt; place in a buttered baking pan in the oven and cover for the first half hour. Bake until very soft. Spread with butter and serve in the shell.

The squash may be scraped out of the shell; seasoned with salt, pepper and butter and mashed.

Boiled Squash.

Cut in inch pieces, peel and remove seeds and stringy portion. Boil until very tender; drain; mash; season with salt and pepper; add 1 table-spoonful of butter to a pint of squash.

Tomatoes—to Peel.

Wipe the tomatoes; pour over them sufficient boiling water to cover well. In a very few minutes the tomatoes can be skinned easily without any waste. If tomatoes are to be eaten raw, they should then be thoroughly chilled.

Baked Tomatoes.

Select 6 firm tomatoes, cut off the stem end, and with a sharp spoon remove the pulp; season with salt and pepper; add $\frac{1}{2}$ table-spoonful of sugar, $\frac{1}{4}$ cupful of bread crumbs and $\frac{1}{2}$ tea-spoonful of onion juice. Mix thoroughly and return to the shell; replace the small slice

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which was cut from the top of the tomato; bake in a slow oven $\frac{3}{4}$ of an hour. Lift into a dish with a pan cake turner. Garnish with parsley.

Broiled Tomatoes.

Slice, with or without skinning; dip in cracker crumbs, then in beaten egg and again in cracker crumbs; broil for 6 or 8 minutes and serve hot on buttered toast.

Scalloped Tomatoes.

Pour off part of the juice from a can of tomatoes; put a layer of bread crumbs in the bottom of a buttered baking dish; then a layer of tomatoes with butter, pepper and salt. Continue until the dish is full, finishing with crumbs. Bake in a moderate oven until well done and brown. Chopped onion, if liked, added to each layer, greatly improves the flavor.

Tomato Jelly.

To $\frac{1}{2}$ can of tomatoes, or 4 medium sized fresh tomatoes, add $\frac{1}{2}$ tea-spoonful of cinnamon, $\frac{1}{4}$ tea-spoonful of cloves, $\frac{1}{2}$ a small onion, 1 table-spoonful of vinegar, a bay leaf and a pinch of salt and one of pepper. Cook until the tomatoes are dissolved; add 1 tea-spoonful of Knox' gelatin which has previously been soaked in $\frac{1}{4}$ cup of water. Pass the tomatoes through a seive and pour over the gelatin while hot. Pour into small moulds or jelly glasses ($\frac{1}{2}$ full) and set on ice. Serve on lettuce leaf with mayonnaise dressing. Tomato jelly is very nice with cold meats, roasts and fish.

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Stewed Tomatoes.

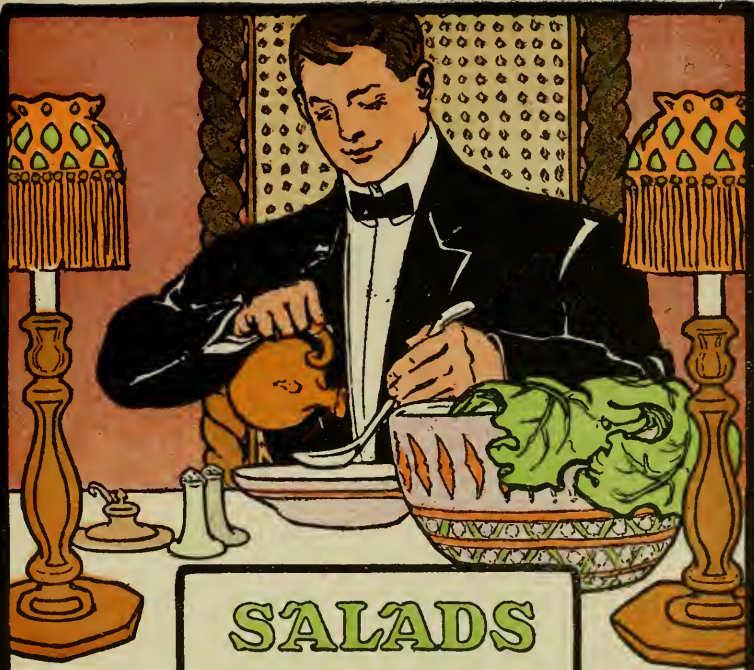
If fresh tomatoes are to be used, scald, peel and slice into a saucepan. Stew for 15 minutes, season with salt, pepper and a table-spoonful of butter. Serve on buttered toast cut in cubes. Canned tomatoes may be used and generally need less cooking.

Creamed Turnips.

Wash and pare the turnips; cut in cubes and cook in salted boiling water until tender. Drain and pour over sauce made according to the White Sauce recipe.

Mashed Turnips.

Wash and pare turnips; cut in quarters and cook until soft. Drain, mash, and season with salt, pepper and butter.



SALADS

Oh, herbaceous
treat! 'Twould
tempt the dying
anchorite to eat.

Sydney Smith

SALADS

Salads made of green vegetables should be served as fresh and crisp and cold as possible. This may be accomplished by allowing the vegetables to stand for one-half hour in ice cold water; then wrap in a towel and place in the refrigerator until as short a time as possible before serving. If before serving, the vegetables are dried, the oil will cling. For this reason, oil should be used before vinegar if the two are used at the table without being mixed into a dressing. The salad dressing should be added at the table as green vegetables wilt soon after dressing is placed on them. Cold cooked vegetables, such as string beans, beets, asparagus, potatoes, cauliflower, etc., are very good served with salad dressing. The Plain French Dressing does very well for this. Unlike green vegetable salads, these salads are better if prepared and put in the refrigerator an hour before serving.

Meat salads, made with any kind of cold cooked fish, lobster, oysters, eggs, chicken, etc., combined with fresh green vegetables are delicious. The meat should be prepared with the dressing and allowed to stand in the refrigerator an hour before mixing with the green vegetables.

Boiled Dressing.

Mix thoroughly 1 tea-spoonful of mustard, 2 tea-spoonfuls of salt, a pinch of cayenne pepper and 2 table-spoonfuls of sugar; rub into these ingredients 2 table-

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spoonfuls of melted butter; add 1 cup of cream and the whites of 3 eggs, beaten stiff. Pour in slowly, stirring constantly, $\frac{1}{2}$ cup of hot vinegar. Put in a double boiler and cook until thick. This is a recipe for a comparatively large quantity, but it is given in full, as the dressing will keep for two or three weeks if kept in a cool place. However, it may be cut in half if desired for only one service.

Cream Dressing.

Yolks of 5 eggs, 5 table-spoons of vinegar, 5 table-spoons of melted butter, 1 tea-spoonful of salt, $\frac{1}{2}$ tea-spoonful of mustard, $1\frac{1}{2}$ tea-spoonfuls of sugar, a pinch of cayenne pepper. Put eggs in double boiler and beat very light. Have vinegar hot, to boiling point, and pour into the eggs, stirring all the time. Then add melted butter and sugar, salt, mustard, and pepper and cook until the consistency of whipped cream. For 1 table-spoon of the mixture add 3 table-spoons of the whipped cream and mix thoroughly. This mixture should be put in jelly glasses and kept in ice-box. It will serve four or five times.

French Dressing.

Mix thoroughly $\frac{1}{2}$ tea-spoonful of salt, $\frac{1}{4}$ tea-spoonful of pepper and 2 table-spoonfuls of vinegar; add 4 table-spoonfuls of olive oil, a few drops at a time. 5 drops of onion juice may be added if desired, or, if only a very little of the flavor is desired, the salad dish may be rubbed with a slice of onion or a piece of garlic.

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Mayonnaise Dressing.

Beat well with a silver fork on a large flat plate the yolks of 2 fresh eggs. Add 1 level tea-spoonful each of dry mustard and salt well mixed together. To this add a tea-cupful or more of oil, beginning with a few drops at a time, mixing well, and adding the remainder gradually, together with the juice of one lemon. If the mixture separates the oil is being added too rapidly. In that case add a few drops of lemon juice and stir well, before putting in more oil. All of the ingredients should be cold when used. (It takes from half an hour to one hour to make the dressing, as it must be thoroughly stirred during all the mixing.) When the dressing is finished place in a china bowl and cover tightly until ready for use. If the weather is warm the dressing should be put on ice.

Mayonnaise Tartare.

Chop olives, sour pickles and onion and add to the Mayonnaise dressing. Use pearl onions instead of the chopped onions if they are to be had.

Spanish Dressing.

Mix thoroughly $\frac{1}{2}$ tea-spoonful of powdered sugar, $\frac{1}{2}$ tea-spoonful of paprika pepper and $\frac{1}{2}$ tea-spoonful of salt; add one table-spoonful of German mustard; add alternately, a little at a time, 2 table-spoonfuls of vinegar and 7 table-spoonfuls of olive oil. This salad dress-

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ing is delicious with green vegetables and may be served in the place of French Dressing.

Asparagus Salad.

Cook the stalks of asparagus until tender. If canned asparagus is used it need only be drained. Chill thoroughly; cut in pieces, discard the ends if these are tough. Arrange on lettuce leaves and serve with French Dressing.

Beet Salad.

Slice cold boiled beets; line a salad bowl with crisp lettuce leaves; add the beets; season with salt and pepper; squeeze over them the juice of a lemon. Let stand at least $\frac{1}{2}$ hour before serving. Oil may be added if desired.

Cabbage Salad.

Shred cabbage until you have $\frac{1}{2}$ pint; add 1 medium sized or 2 small cucumbers, sliced thin; add 2 chopped tomatoes, 1 tea-cupful of chopped celery, a handful of minced water cress and 1 tea-cupful of hickory nut or pecan nut meats chopped. Mix with Mayonnaise Dressing. Serve in cups made from cucumber shells or on crisp chilled lettuce leaves. Set in the refrigerator until the moment of serving and serve with Mayonnaise Dressing.

Stuffed Cabbage Salad.

Select a small hard head of cabbage; remove all the outside wilted leaves. Cut out the center of the cab-

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bage without destroying the appearance of the head and you have an attractive dish in which to serve your salad. Slice half the cabbage which you have taken out either with a sharp knife or on a cabbage slicer; chop an equal amount of celery. Mix with cream dressing made according to the Cream Dressing recipe. Serve on a folded napkin, garnished with the tips of the celery.

Cold Slaw.

Chop or shred as much cabbage as you wish to serve. The following dressing will furnish $\frac{1}{2}$ pint of cabbage and may be reduced or enlarged according to your needs. To $\frac{1}{2}$ cup of vinegar add 1 table-spoonful of sugar, $\frac{1}{2}$ tea-spoonful of mustard, a generous pinch of salt, and a sprinkling of pepper. Put over to boil. Cream 2 table-spoonfuls of butter with 1 tea-spoonful of flour; add to the boiling vinegar, stirring constantly to prevent lumping; cook five minutes, and as soon as taken from the fire, add 1 egg, well beaten. Mix the dressing while hot with the cabbage. Serve cold.

Stuffed California Cherries.

Seed as many large California cherries as you wish to serve; stuff with English walnut or pecan meats, finely chopped. Serve on a crisp lettuce leaf with a cream dressing.

Chicken Salad.

Boil a plump fowl until tender. When cool tear meat from bone. Remove all fat, gristle and skin.

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Cut the meat into small cubes; do not hash it. If possible, use only the white meat.

To the chicken add about one-half as much celery, cut in pieces about one-quarter of an inch long. Mix thoroughly and sprinkle with salt and a few drops of lemon juice. Then place on ice.

Just before serving the salad add dressing and stir well together. Enough dressing should be used to make the salad moist.

Put a spoonful or more of the salad on a lettuce leaf, place on top of each portion a tea-spoonful of the Mayonnaise Dressing and garnish with lemon, cold hard boiled eggs, cut in thin slices, capers, or pitted olives cut in halves. Sweet Spanish peppers may also be used as a garnish with good effect.

Note. Cold boiled turkey (white meat only) makes a fine salad.

Combination Salad.

Line the salad dish with leaves of crisp, fresh head lettuce; stand around the side of the bowl, slices of tomatoes; fill the centre of the dish half full of sliced cucumbers and sliced radishes; chop fine 1 full stalk of fresh celery, discarding all pieces which are not tender. Make a hollow in the center and fill with the chopped celery mixed with 1 table-spoonful of pearl onions, or if these are not to be had, one table-spoonful of chopped onion. Serve with dressing made according to the

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Spanish Dressing Recipe. Garnish with cold boiled eggs.

Cucumber Salad.

Cut off a thick piece at both ends of the cucumber; pare and cut four deep gashes lengthwise, one on each side of the cucumber. Cut the cucumber, crosswise, into thin slices, without cutting all the way through, that the cucumber may keep its original shape. Serve on lettuce leaves with French Dressing.

Plain Cucumber Salad.

Pare and cut the cucumber, crosswise, into thin slices. Arrange on chilled plates with or without lettuce leaves and serve with Plain French Dressing.

Cucumber Baskets.

If the cucumber is short make one basket of it and if long make two baskets. Cut a piece from both ends of the cucumber. Cut a piece from each side, leaving a piece over the top in the shape of a basket. Cut out the pulp and mix with sufficient tomato, cut in pieces, to refill the baskets. Arrange on lettuce leaves and return to the refrigerator until the moment of serving. Serve with French Dressing.

Cucumber and Tomato Salad.

Place two lettuce leaves on a chilled salad plate; add three slices of chilled tomatoes; pile on top of this,

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cucumbers cut in dice, or in thin slices. Serve with Mayonnaise Dressing.

Egg Salad.

Cut in halves as many hard boiled eggs as you wish to serve, allowing 1 egg for each person. Remove yolks and force both yolks and whites through a potato ricer; moisten with French Dressing; add $\frac{1}{2}$ tea-spoonful of mustard and a little cayenne pepper. Serve each egg on a chilled lettuce leaf.

Endive Salad.

Set the stem end of endive in water, taking care not to wet the leaves. Use only the well blanched leaves; wipe off with a damp cloth; serve with French Dressing. Garnish with slices of radishes.

Plain Fruit Salad.

Peel 2 oranges; separate into sections and remove the pulp. Peel 3 bananas and cut into slices. Wash $\frac{1}{2}$ pound of Malaga grapes; cut each grape in half, remove the seeds and if the skins are tough, peel before cutting. Put the fruit together and add the meats from $\frac{1}{2}$ dozen English Walnuts. Serve with French Dressing. Any kind of fresh fruit can be added to suit the taste. Pine-apple juice or any other fruit juice may be used instead of the French Dressing. Always chill before serving.

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Fruit Salad in Canteloupe Cups.

Cut in half as many canteloupe as you wish to serve, allowing a half for each person. Remove the seeds with a spoon being careful not to cut the cup. Fill with fruit salad made according to the Plain Fruit Salad Recipe. Serve on chilled lettuce leaves.

Fruit Salad in Orange Cups.

Cut in half as many canteloupes as you wish to serve, allowing a half for each person. Remove the pulp with a spoon being careful not to cut the cup. Fill with fruit salad made according to the Plain Fruit Salad Recipe. Serve on chilled lettuce leaf.

Lettuce Salad, With Egg.

Arrange thoroughly washed, chilled, crisp lettuce on a platter. Boil as many eggs as you wish to serve. When cold remove the shell and cut the eggs in half; remove the yoke without cutting the white; mash yolks fine, allowing $1\frac{1}{2}$ table-spoonfuls of olive oil and $\frac{1}{2}$ tea-spoonful of mustard for three eggs; season with salt and pepper and add sufficient vinegar to thin. Cut off the end of each egg to allow it to stand upright; fill with the dressing. Serve on lettuce leaves.

Lobster Salad.

Drain the liquor from one can of lobster; turn out on a plate and pick to pieces removing all the bones; add 5

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or 6 gerkins; 5 or 6 olives, from which the stones have been removed; chop; season with salt and pepper; place in the refrigerator to chill. Just before serving mix with Mayonnaise Dressing; serve on a bed of lettuce; garnish with hard boiled eggs.

Mushroom Salad.

Stew one can of mushrooms until tender; cut into small pieces and season with salt and pepper. Pour over them 1 table-spoonful of oil and 3 table-spoonfuls of vinegar, well mixed. Let stand in the refrigerator 2 or 3 hours. When ready to serve add $\frac{1}{2}$ the quantity of chopped celery that you have of mushrooms. Serve on celery or lettuce leaves with Mayonnaise Dressing.

Nut and Lettuce Salad.

Wash and shred fine with the hands 2 heads of fresh, crisp lettuce; chop 1 cup of English Walnuts; add the lettuce; arrange in the centre of lettuce leaves. Serve with Mayonnaise Dressing.

Pink Salad.

Remove the shells from as many hard boiled eggs as you wish to serve; when cold let stand in beet liquor until they take on the shade of pink desired; cut in halves and shape whites in petals. Serve on chilled lettuce leaves with Mayonnaise Dressing.

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Potato Salad.

Boil $\frac{1}{2}$ dozen potatoes with their skins on; when cold, skin and chop. Add two small onions, chopped with 3 pieces of celery; season with salt and pepper; garnish with hard boiled eggs and serve with Mayonnaise Dressing.

Rose Salad.

Boil a number of beets of uniform size; while hot pour cold water over them and remove the skins; hollow out the centres. With a sharp knife cut the hollowed beets into petals, cutting down 2-3 of the way. In the centres drop a table-spoonful of Mayonnaise Dressing and around this arrange kernels of nuts. Serve on chilled lettuce leaves.

String Bean Salad.

Mix thoroughly 2 cups of cold, cooked string beans with French Dressing; add 1 tea-spoonful of finely chopped chives; garnish with slices of radishes cut crosswise. Serve on lettuce leaves.

Sweetbreads in Tomato Baskets.

Select as many good sized, firm tomatoes as you wish to serve. Scald with boiling water and the skin may be slipped off easily. Set aside to cool. Cut in basket shape, leaving a piece over the top for a handle; scoop out the pulp and return the "baskets" to the ice. 6 good sized sweetbreads will fill a dozen baskets. Select as

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many sweetbreads as you will need to fill your baskets. Clean and drop into cold water for $\frac{1}{2}$ hour; remove the fat and skin; simmer gently for 20 minutes in boiling water to which has been added a generous pinch of salt. Drain and let stand on ice until cold and firm; cut into dice. Put small sprays of parsley into your baskets; fill with bits of sweetbreads and bits of lettuce. Serve on a chilled lettuce leaf with Mayonnaise Dressing.

Tomato and Celery Salad.

Prepare the tomatoes the same as for Stuffed Tomato Salad. To the pulp in the chopping bowl add enough celery to fill the shells; chop; fill the shells and set on the ice to chill. Serve the same as the Stuffed Tomato Salad.

Tomato-Gelatin Salad.

Stew 8 medium sized tomatoes or 1 can of tomatoes with 1 teaspoonful of cinnamon, $\frac{1}{2}$ tea-spoonful of cloves, 1 small onion, 1 bay leaf, 2 table-spoonfuls of vinegar; season with salt and pepper. Stew until the tomatoes are dissolved. Have soaked 1 table-spoonful of Knox's gelatin in $\frac{1}{2}$ cup of cold water. Pass tomatoes through a sieve; pour over gelatine while hot. Turn into molds; set on ice to chill. Serve on lettuce leaves with Mayonnaise Dressing.

Stuffed Tomato Salad.

Select the number of tomatoes desired. Be sure they are firm and as nearly as possible the same size. Pour

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scalding water over them and the skin can be easily slipped off. Set aside to cool. Cut off the stem end; scoop out the pulp and put into a chopping bowl; add sufficient amount of cucumber, onion, celery and radish to fill the empty shells. A few peanuts may be added if desired. Season with salt and pepper; chop and stir in sufficient Mayonnaise Dressing to make the right consistency. Fill the shells and set on ice to chill. Serve on crisp, chilled lettuce leaves, with Mayonnaise Dressing poured over the top just at the moment of serving.

Waldorf-Astoria Salad.

Chop equal quantities of apple and celery, separately. Put together and moisten with Mayonnaise Dressing; season with salt and pepper. Serve on celery or lettuce leaves with Mayonnaise Dressing. The salad may be served in cups made from apples and placed on lettuce leaves.

Watercress Salad.

Remove the roots; pick over and wash the watercress thoroughly, making sure that there are no water bugs. Drain and chill. Arrange on chilled plates and serve with either French Dressing or Plain French Dressing.

Watercress and Cucumber Salad.

Prepare the watercress as for the Watercress Salad. Add chilled cucumbers cut in dice or in thin slices. Serve with French Dressing.

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Water Lily Salad.

Cut the whites of hard boiled eggs into pointed petal-like strips; arrange in shape of lily on lettuce leaves cut to resemble the leaves of the lily. Mix the yolks of the eggs with Mayonnaise Dressing and fill the centres of the lilies. Put one or two yolks through a seive or a potato ricer and scatter over the petals. Sprinkle with French Dressing.



DESSERTS

A good pastry-
maker is as rare
as a great orator.

L'Almanach des Gourmands

DESSERTS

PIES AND PASTRY

Plain Pie Crust.

Use pastry flour and have the shortening thoroughly chilled. For one pie, use 1 cup of flour, a pinch of salt and 1-3 cup of shortening. Add enough ice water to make the paste. Toss on a floured board; press together; roll out, lightly, with the rolling-pin, being careful not to bear down and to always handle the paste as lightly as possible. Spread with lard; make a roll of the paste; cut off 1-3 of the roll for the upper crust; roll out the larger piece for the bottom crust. Spread the top crust with lard. Bake in a hot oven. When but one crust is used, a strip of the paste should be fluted around the edge, making the crust deeper.

The quicker puff paste is made the lighter it will be.

A brisk oven is needed for all pastry. A very simple test will show the right heat. Insert a piece of white note paper into the oven and after five (5) minutes take it out. A pale yellow hue on the paper will indicate that it is too slow for ordinary puff paste; a nice brown color, decided in tone, shows that the heat is just right. A very dark brown shows too much heat.

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Flaky Pie Crust.

Put 1 cup of flour on the breadboard; add a pinch of salt, 3 table-spoonfuls of ice cold butter, chopped through the floor; add 3 table-spoonfuls of ice water; toss together; roll lightly; bake in a very quick oven.

MRS. E. C. HOAG.

Pie Crust For Dyspeptics.

To 1 cup of flour, add 1 heaping tea-spoonful of baking powder and $\frac{1}{2}$ tea-spoonful of salt; sift together; work in lightly 2 table-spoonfuls of shortening, preferably cooking oil, though fresh butter or melted suet may be used, but not lard. Add sufficient water to render the paste soft enough to be easily handled. If fresh butter is not to be had for the shortening it may be washed as following: Scald a wooden bowl, and let stand for a few minutes filled with cold water; wash the hands in hot water and then in cold. Place the butter to be washed in the bowl under a faucet of running cold water; squeeze the butter through the fingers until free from milk and salt.

Apple Pie.

Pare; core and cut in eighths, 5 or 6 sour apples. Put a layer into an under crust; heap in the remainder, making a little higher in the centre; add $\frac{1}{2}$ cup of sugar, a sprinkling of either nutmeg or cinnamon, whichever flavor is preferred, a pinch of salt, 1 tea-spoonful of

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lemon juice, a little grated rind of the lemon, and put bits of butter over the top. Bake in a moderate oven that the apples may become thoroughly cooked.

Apple Pie for Dyspeptics.

Fill a deep earthen plate with slices of tart apples; add $\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ cup of water and $\frac{1}{4}$ tea-spoonful of cinnamon; sift on the top about a table-spoonful of flour. Cover with paste made according to the Pie Crust for Dyspeptics, rolled thick; bake until well brown and the apples tender, and a toothsome and harmless dessert will result. A little butter on the top of the filling adds to the flavor of the pie, though not to its digestibility. If an undercrust is preferred, the same quantity will suffice, rolled thinner, and a small hollow plate used.

Berry Pies.

Berry pies are baked with two crusts. They can be made of either fresh or canned fruit. No rule can be given for adding sugar as the tartness of the fruit must be considered; however, an average, is a cup of sugar to a quart of fruit. Sprinkle with flour to prevent cooking over in the oven.

Cherry Pie.

Wash and seed the cherries; put in an under crust with a scant cup of sugar; sprinkle with flour; add 3 table-spoonfuls of water; put on the upper crust and bake.

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Cocoanut Pie.

To 3 slightly beaten eggs, add 1 cup of sugar, 1 cup of fresh shredded cocoanut, or $\frac{3}{4}$ cup of package cocoanut; beat well; add 1 pint of milk; put in partly baked under crust; bake until solid. Beat the whites of 2 eggs stiff; add 2 tea-spoonfuls of powdered sugar; spread over the top of the pie; bake until brown.

Cream Pie.

Beat together the white of 1 egg, $\frac{1}{2}$ tea-cupful of sugar, 1 table-spoonful of flour and $1\frac{1}{2}$ tea-cupfuls of milk. Place in a partly baked under crust; sprinkle with nutmeg; bake in a moderate oven until solid.

Custard Pie.

To 3 slightly beaten eggs, add $\frac{1}{2}$ cup of sugar, a pinch of salt and nutmeg to taste. Pour in a partly baked under crust in a moderate oven and bake until solid. If the oven is too hot the combination of eggs and milk will curdle. The rule applies in all cases where eggs and milk are baked together.

Lemon Pie.

To 2 well beaten eggs, add 1 cup of sugar, the grated yellow of 1 lemon rind, the juice of 1 lemon, 1 table-spoonful of soft butter; mix well; add 4 table-spoonfuls

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of cold water; place in a partly baked crust; bake until the filling is solid.

Mince Pie.

To sufficient amount of any good mince meat, either home-made or prepared, to fill an under crust, add a few chopped apples, 2 table-spoonfuls of brandy and a sprinkling of sugar. Cover with an upper crust and bake until brown. Reheat slightly before serving.

Peach Pie.

Slice peaches in an under crust; sprinkle with $\frac{1}{2}$ cup of sugar; add 3 table-spoonfuls of water; put on upper crust and bake.

Pie Plant Pie.

Wash, skin and cut in $\frac{1}{2}$ inch pieces, sufficient pie plant for 1 pie. Put on the stove with hot water to cover; let come to a boil; drain; put into an under crust; sprinkle with flour; add a scant cup of sugar; cover with small bits of butter; put on upper crust; bake until brown.

Prune Pie.

Wash $\frac{1}{2}$ pound of prunes and soak in cold water for an hour or more. Cook in the same water until soft; remove the pits; cut the prunes in pieces and put in a partly baked under crust; add 3 table-spoonfuls of sugar, 1 table-spoonful of lemon juice and a sprinkling of flour; put small bits of butter over the top and bake.

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Pumpkin Pie.

Cut in pieces and steam the pumpkin until soft; press through a strainer. To $1\frac{1}{2}$ cups of the steamed pumpkin, add 3 table-spoonfuls of brown sugar, $\frac{1}{2}$ tea-spoonful of ginger, 2 eggs, a large pinch of salt, a small pinch each of cinnamon, and ginger, and 2 cups of milk or milk and cream mixed; bake in a deep, partly baked under crust; bake until the filling is done.

Squash Pie.

Steam pieces of squash until soft. To 1 large cup of the steamed squash add 1 egg, 2 table-spoonfuls of sugar, a large pinch of salt, a small pinch each of cinnamon, ginger and nutmeg, and a scant cup of cream or milk; put in a partly baked under crust; bake until the filling is done.

Sweet Potato Pie.

To $1\frac{1}{2}$ cups of boiled and mashed sweet potatoes, add 3 eggs, $\frac{1}{4}$ cup of molasses, 2 tea-spoonfuls of brandy, $\frac{1}{2}$ tea-spoonful of salt, sugar to taste; add 1 pint of milk. Bake in an under crust.

Transparent Pie.

To the yolks of 2 eggs, add 1-3 of a cup of butter; 2-3 of a cup of sugar, 1 table-spoonful of flour, 2 tea-spoonfuls of brandy, and a grating of nutmeg. Bake in a lower crust which has been baked nearly done before adding the filling. Beat the yolks of the 2 eggs to a stiff

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froth; add 2 table-spoonfuls of powdered sugar; return to the oven and bake a delicate brown.

Fig Tarts.

Line gem tins with rich paste made according to the Flaky Pie Crust recipe. Remove from the tins. Boil 1 pound of figs, cut fine, 1 cup of sherry wine, 1 cup of water until the figs are tender and the whole is the consistency of jam. When cold fill the pastry cups. Whip $\frac{1}{2}$ pint of cream; sweeten; flavor with vanilla; cover the top of each tart. This recipe makes a dozen delicious tarts.

Lemon Tarts.

Pare the rinds from 4 lemons and boil the rinds until tender, changing the water once; beat very fine; add $\frac{1}{4}$ pound of blanched almonds, cut thin, $\frac{1}{4}$ pound of cut loaf sugar, the juice of the lemons and a little grated lemon peel; simmer to a syrup. When cold turn into a shallow tart dish, lined with paste made according to the Flaky Pie crust recipe, rolled thin; lay bars of paste across the top and bake.

Strawberry Tarts.

Fill tart shells with an equal quantity of strawberries and sugar; do not fill too full, but allow room for a syrup to form; put strips across the top and bake. Any other berries, or currants may be substituted in the place of the

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strawberries. Raspberries and gooseberries are especially good.

Strawberry Toast.

Toast, on one side until *light* brown, as many slices of toast as you wish to serve. Allow a large tea-spoonful of butter for each Strawberry Toast. Put into a frying-pan and melt. Crust the strawberries slightly and sweeten to taste. Lay the toast in the frying-pan, toasted side up; cover with strawberries; fry until the bread is browned, basting with the butter; remove from the fire; pour over the juice of the berries and serve while the toast is hot.

PUDDINGS

Puddings are of three kinds—boiled, steamed and baked. Allow a little longer time for steamng a pudding than for boiling. Boiling requires twice the time required for baking.

Puddings that are to be boiled should be put into plenty of boiling water and kept at a steady boil.

A baked pudding should be stirred once or twice after it has set, so that the fruit may not all sink to the bottom, while one that is boiled should be turned over for the same reason, and also to keep it from sticking to the bottom of the kettle.

On removing a pudding tied in a cloth plunge it quickly into a basin of cold water and the cloth may

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readily be removed. The cloths used should be washed without soap unless very well rinsed afterwards. Just before filling the cloth dip it into boiling water, squeeze it and dredge it with flour.

Angel Charlotte Russe.

Soak 1 table-spoonful of gelatine in $\frac{1}{4}$ cup of cold water; dissolve in $\frac{1}{2}$ cup of boiling water; add 1 cup of sugar. When the mixture is cold add 1 pint of rich cream beaten stiff, $\frac{1}{4}$ pound of blanched and chopped almonds, 6 rolled stale macaroons, 12 marshmallows cut in small pieces, 2 table-spoonfuls of chopped candied cherries and flavor with vanilla or cherry. Turn into a wet mold; chill. Remove from the mold when thoroughly chilled and serve with angel cake.

Bread Pudding.

Slice and cut in bits, then roll as fine as possible, 6 or 8 slices of stale bread; put in a mixing bowl; add 1 quart of milk, 1 well beaten egg, $\frac{1}{2}$ tea-cupful of molasses, 1 table-spoonful of butter, $\frac{1}{2}$ tea-cupful of seeded raisins, a grating of nutmeg or a pinch of cinnamon, whichever seasoning is preferred. Bake until brown in a moderate oven and serve with Hard Sauce, made according to the recipe.

Burnt Almond Charlotte (Ten Persons).

Make a custard of 1 pint of milk, the yolks of 3 eggs, 1 cup of sugar and $\frac{1}{2}$ tea-spoonful of vanilla. Set aside

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to cool. Put $\frac{3}{4}$ of a cup of sugar into a skillet; melt slowly and brown without burning; add $\frac{1}{4}$ pound of blanched almonds, cut fine, stir constantly for 3 minutes; turn into a dish and when cold chop; add $\frac{1}{2}$ pint of sweetened whipped cream to the cold custard; then add nearly a box of Knox' gelatine which has been soaked 15 minutes in a little cold water; when it begins to set, add the nuts; pour into moulds. Serve with whipped cream, sweetened.

MRS. L. B. PHELPS.

Chocolate Charlotte.

Line Charlotte Russe cases with Lady Fingers or fresh Sponge Cake; fill with Blanc-Mange that is not too stiff, but creamy in texture. Heap with a table-spoonful of whipped cream and serve ice cold.

Chocolate Pudding.

To 1 pint of milk add $\frac{1}{2}$ cup of sugar; let come to a boil and add 2 table-spoonfuls of cornstarch, moistened with cold water; let thicken; divide, and to half add $\frac{1}{4}$ cake of chocolate. Put in jelly glasses in layers. Chill and serve with whipped cream.

Cocoanut Pudding.

To 1 pint of sweet milk, add the yolks of 2 eggs, well beaten, 2 large table-spoonfuls of shredded cocoanut and $\frac{1}{2}$ cup of rolled cracker crumbs; beat thoroughly; flavor with vanilla; bake $\frac{1}{2}$ hour. Cover with a frosting made from the whites of the eggs beaten to a stiff froth and

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sweetened with 2 table-spoonfuls of sugar. Return to the oven and bake a delicate brown. A table-spoonful of shredded cocoanut may be added to the meringue.

Cottage Pudding.

To $1\frac{1}{2}$ cups of sugar, add 3 table-spoonfuls of melted butter, 1 egg, well beaten, and 1 cup of milk. Sift into these ingredients, 1 pint of flour to which has been added 2 tea-spoonfuls of baking powder. Add berries or any fruit desired and bake in a loaf. Serve with sauce made according to the Cream Sauce recipe.

Cracker Pudding.

To 1 pint of scalded milk, add 2 large table-spoonfuls of rolled cracker crumbs, a scant table-spoonful of butter and 2 eggs, slightly beaten. Bake 20 minutes and serve with Plain Sauce made according to the recipe.

Dandy Pudding.

Place in a pudding dish a layer of boiled rice, seasoned with sugar and nutmeg, and to which has been added sufficient cream to render it thin. Cover with a layer of preserved quinces; then a layer of rice; another layer of quinces; cover with the beaten whites of 2 eggs. Bake in a slow oven for 20 minutes, watching that it does not burn. Serve with cold whipped cream.

Date Pudding.

To 1 cup of chopped walnuts and 1 cup of seeded dates, add 2 eggs, well beaten, 1 scant cup of sugar, a

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pinch of salt, and 1 tea-spoonful of baking powder and 1 table-spoonful of flour, sifted together. Bake 20 minutes in a slow oven. M. CROSBY.

Hanover Pudding.

To 1 cup of chopped beef suet, add $\frac{1}{2}$ cup of molasses, 1 cup of seeded raisins, 1 tea-spoonful of soda, dissolved in water, and a generous pinch of salt; mix thoroughly; add $1\frac{1}{2}$ cups of sweet milk; stir in slowly sufficient flour to make a stiff batter. Steam 3 hours and serve with sauce made as follows: To 1 scant cup of sugar add $\frac{1}{2}$ cup of butter and 1 table-spoonful of flour; stir to a cream and thin with *boiling* water. Flavor with favorite extract or wine. MRS. F. H. SNYDER.

Hurry-Up Pudding.

Spread an inch layer of cold boiled rice in a low glass dish; arrange about this, squares of bright colored jelly, preserves, or fresh fruit, such as raspberries or strawberries; dust with powdered sugar, and on top heap little pyramids of whipped cream. Serve with wafers.

Kiss Pudding.

Boil 1 quart of milk with 4 table-spoonfuls of corn-starch dissolved in a little cold milk, 4 table-spoonfuls of sugar and the well-beaten yolks of 4 eggs; stir constantly to prevent burning or lumping. When thick and perfectly smooth, remove to a pudding dish; spread over the top a frosting made from the beaten whites of the eggs, 1

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cup of pulverized sugar, and 1 teaspoonful of vanilla. Place in the oven until of a light brown color; take out; sprinkle with grated chocolate and set aside to cool.

Lemon Rice Pudding.

Boil 1 cup of rice until thoroughly cooked; remove from the fire; beat the yolks of 3 eggs to a cream; add the grated rind of 1 lemon, 1 cup of sugar, the boiled rice and pour into a buttered pudding dish; bake for $\frac{1}{2}$ hour. Whip the whites of the eggs to a stiff froth; add 2 cups of sugar and the juice of 1 lemon. Pour over the pudding and place in the oven to brown.

Orange Pudding.

Put on the fire, 1 quart of milk; when it comes to a boil, add the yolks of 2 eggs, well beaten, 2 table-spoonfuls of powdered sugar, 2 table-spoonfuls of cornstarch, moistened with a little water and a pinch of salt; beat together thoroughly. Put over the fire and when they come to a thick cream remove and set aside to cool. Peel 2 oranges, cut in bits, being careful not to use any of the white pith. Place in a buttered baking dish and sprinkle with 1 cup of powdered sugar. Beat the whites of 2 eggs to a stiff froth; add 1 table-spoonful of powdered sugar. Pour the cornstarch mixture over the oranges; cover with the beaten whites of the eggs; set the baking dish in a pan of cold water and set in the oven just long enough to bake a delicate brown; place on the ice to cool; serve thoroughly chilled.

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Old Fashioned English Plum Pudding.

Soak 1 pound of stale bread in 1 pint of hot milk and set aside to cool. When cold add $\frac{1}{2}$ pound of sugar, yolks of 8 eggs, beaten to a cream, 1 pound of raisins, stoned and floured, 1 pound of currants, washed and floured, $\frac{1}{4}$ pound of citron, sliced and floured, 1 pound of beef suet, chopped and salted, 1 table-spoonful of nutmeg, mace, and ground cloves, mixed. Beat the whole well; add the whites of the eggs, beaten to a stiff froth; pour into a cloth previously scalded and floured; tie firmly; leaving room for the pudding to swell; boil 6 hours; serve either hot or cold with Hard Sauce or Favorite Sauce. E. W.

Prune Whip.

Wash and stew till tender, 1 pound of California prunes; set aside to cool; press through colander to remove the seeds and skins; beat hard; add 2 cups of sugar; stir in the whites of 5 eggs, whipped stiff; beat again; pour into a pudding dish and bake until it puffs and is of a golden brown color. Serve with whipped cream.

Rice and Apple Pudding.

Cook in a double boiler, or boil together, 2 table-spoonfuls of rice and 1 pint of milk; add 3 table-spoonfuls of sugar and the well-beaten yolks of 2 eggs. Select enough sound apples to fill a baking dish; pare; scoop out the cores and boil in sugar syrup, until clear, like preserves.

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Line a baking dish with the rice; place the apples in the centre; fill the holes made by the removal of the cores with stewed raisins or jelly; fill all the space between the apples with rice. Cover with the whites of the eggs beaten to a stiff froth and 2 table-spoonfuls of sugar; brown and serve with sweetened cream.

Suet Pudding.

To 1 cup of New Orleans molasses add 1 cup of sweet milk and 1 cup of chopped suet. Sift together 2 cups of flour, 1 tea-spoonful of soda, a generous pinch of salt, a small pinch each of cinnamon, cloves, allspice (spices ground) and a grating of nutmeg. Mix thoroughly; fold in 1 cup of pecan meats broken fine; add more flour if necessary to make a stiff batter. Steam 2 or 3 hours; place in the oven for a short time. Serve with Plain Sauce made according to the recipe.

Tapioca Pudding.

Soak $3\frac{1}{2}$ table-spoonfuls of tapioca in 1 pint of milk over night; add 3 eggs well beaten, 1 grated lemon rind, 3 table-spoonfuls of sugar; flavor with lemon or vanilla extract; bake in a moderately quick oven. If Minute Tapioca is used it need not be soaked.

PUDDING SAUCES.

Caramel Sauce.

Put 1 cup of sugar into a sauce pan and stir over the fire until brown, being very careful not to burn; add a

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for $\frac{1}{2}$ hour; remove the cinnamon and the sauce is ready to serve. If the stick of cinnamon is not at hand, use $\frac{1}{2}$ tea-spoonful of ground cinnamon.

Custard Cream Sauce.

Beat the yolks of 4 eggs until light; add $\frac{1}{2}$ cup of sugar and 1 pint of cream or rich milk; stir constantly until the sauce comes to a boil.

Favorite Sauce.

Beat together until very light, 1 tea-cupful of powdered sugar, 1 egg and the yolk of another; add a wine glass of wine heated very hot.

Foaming Sauce.

Melt a cup of sugar in 5 table-spoonfuls of water; let come to a boil; stir in a glass of wine and lastly, the whites of 3 eggs, beaten to a stiff froth.

Hard Sauce.

Beat or cream together, 1 cup of sugar and $\frac{1}{2}$ cup of butter. Flavor to taste; form in pyramids or any fancy shape; chill and serve with hot pudding.

Lemon Sauce.

To 1 large cup of sugar, add $\frac{1}{2}$ cup of butter; cream them; add 1 egg, well beaten, 1 tea-spoonful of nutmeg, 3 table-spoonfuls of boiling water, all the juice, and half the peel of 1 lemon. Beat hard for 10 minutes before

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adding the boiling water, then put it in a few drops at a time. Put in a double boiler until hot, but do not allow to boil; stir constantly.

Maple Sauce.

Dissolve 1 pint of maple sugar in a cupful of water; heat and add $\frac{1}{2}$ tea-spoonful of butter and 1 tea-spoonful of flour rubbed together; flavor to taste or serve with cup of boiling water and let simmer for 15 minutes. Set aside to cool.

Cinnamon Sauce.

Put 1 cup of brown sugar and 1 cup of boiling water into a sauce pan with a stick of cinnamon; boil gently only the maple flavor. This sauce is very good with steamed puddings.

Molasses Sauce.

Boil together for 15 or 20 minutes, 1 cup of molasses, $\frac{1}{2}$ cup of water, 1 table-spoonful of butter, a pinch of salt, a pinch of cinnamon and 1 table-spoonful of vinegar.

Plain Sauce.

Cream $\frac{1}{2}$ cup of butter and 1 cup of brown sugar, adding the sugar a little at a time; add alternately, a few drops at a time, 4 table-spoonfuls of cream and $\frac{1}{2}$ tea-spoonful of vanilla.

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Spanish Sauce.

Stir 1 table-spoonful of dissolved cornstarch into 1 tea-cupful of boiling water; add 2 table-spoonfuls of vinegar, 1 table-spoonful of butter, 1 cup of sugar and half a grated nutmeg. This sauce is very nice with Cottage Pudding.

Strawberry Sauce.

Rub $\frac{1}{2}$ cup of butter and 1 cup of sugar to a cream; add the beaten white of an egg, and lastly, 1 cup of crushed strawberries. Serve in a sauce pitcher, to be poured over the pudding at the table.

Whipped Cream.

Whip $\frac{1}{2}$ pint of double cream (sometimes called "whipping cream" by dealers) to a stiff froth and set on ice. Beat the whites of 2 eggs stiff; add 3 table-spoonfuls of powdered sugar. Stir the beaten eggs into the whipped cream just before serving and color with fruit juice, preferably cherry.

CUSTARDS AND GELATINS

Bavarian Cream.

Soak $\frac{1}{2}$ box of gelatin in a little cold water for 15 minutes; scald 1 pint of rich milk with 4 table-spoonfuls of sugar; add the gelatin and the beaten yolks of 4 eggs; take from the fire and add 1 tea-spoonful of vanilla. While it is cooling, whip 1 pint of cream to a stiff froth.

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When the gelatin is nearly cold, stir in the whipped cream gently; pour into moulds which have been thoroughly chilled; set on ice until moment of serving.

Charlotte Russe.

Soak 2 table-spoonfuls of gelatin in a little cold water for 15 minutes; dissolve with a cup of boiling water; add 4 table-spoonfuls of powdered sugar; when cool, strain slowly into a pint of rich cream which has been chilled and whipped to a stiff froth, stirring all the while the gelatin is being poured in. Put between layers and on the top of sponge cake, or turn into individual moulds lined with lady-fingers or sponge cake cut to fit the moulds. Leave in a cold place until serving time.

Cherry, Strawberry or Raspberry Gelatin.

Mash 1 quart of fruit; add 1 cup of powdered sugar or more if the fruit is very acid, and rub through a seive. Dissolve $\frac{1}{2}$ package of gelatin in a little cold water; add 1 pint of hot sweet milk; strain and when nearly cool but not hard, add 1 pint of whipped cream and the fruit juice. Pour into chilled moulds and set on ice.

Chocolate Jelly.

Soak $\frac{1}{2}$ box of gelatin in cold water; add 1 pint of boiling water and 2 cups of sugar which has been mixed with $\frac{1}{4}$ of a cup of grated chocolate; stir until thoroughly dissolved and mixed; flavor with vanilla and pour into moulds; serve with whipped cream.

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Coffee Jelly.

Make the same as Lemon Jelly, omitting the lemon juice and adding 2 cups of strong coffee. Serve with sugar and cream. If the coffee is not prepared in a percolator, be sure it is well settled and clear.

Plain Custard.

To the slightly beaten yolks of 5 eggs, add 5 tablespoonfuls of sugar; pour over this 1 quart of hot milk. Bake in cups set in hot water. Bake in a slow oven and do not leave in the oven too long. Test with a knife blade, if it comes out clean, the custard is done. Cover with the whites of eggs, beaten to a stiff froth and sweetened; serve cold.

Emerald Jelly.

Soak a package of Knox's gelatine in a cup of cold water for 15 minutes; add a cup of boiling water and stir until dissolved; add 2 cups of sugar, the juice of 3 lemons and a wine glass of white wine. Strain and pour into mould and as it begins to set, add bits of shredded pineapple and $\frac{1}{2}$ pound of white California grapes. When turned out of the mould on the plate to serve, dress the top with a few marshmallows and put whipped cream around the base of the jelly. Use Burnett's leaf green coloring when you soak the gelatin. A wee bit goes a great way and you must judge for yourself as to the shade.

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French Cream.

To 1 pound of sugar add the yolks of 5 eggs; beat for 10 minutes; stir in 3 ounces of flour; add 2 quarts of scalded milk; stir in the whites of the eggs, well beaten; flavor with vanilla.

Fruit Salad Gelatin.

Soak 1 package of gelatin in 1 cup of cold water; dissolve with 1 quart of boiling water; strain and when partly cold add slices of oranges, slices of bananas, white grapes and candied cherries. Set away on ice to chill and serve with whipped cream. Any fresh fruit may be used with this recipe.

Lemon Jelly.

Soak $\frac{1}{2}$ box of gelatin in cold water for 15 minutes; dissolve with a full pint of boiling water; strain and add 1 large cup of sugar and the juice from 6 lemons. Turn into moulds and set on the ice to chill.

Marchioness Cream.

Cover $\frac{1}{4}$ box of gelatin with a little cold water and soak for 1 hour; heat over the tea-kettle for another hour. Whip 1 pint of cream until stiff; add 1 can of pineapple to which has been added 1 cup of sugar; add the warm gelatin, stirring constantly; turn into moulds; chill and serve without sauce.

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Orange Jelly.

Soak $\frac{1}{2}$ box of gelatin in a cup of cold water for 15 minutes; add 1 pint of boiling water, the juice of 2 lemons and $2\frac{1}{2}$ cups of sugar; strain over 3 oranges which have been peeled and chopped. Chill before serving.

Snow Pudding.

Pour 1 pint of boiling water over $\frac{1}{2}$ box of Knox's gelatine, which has been soaked for 20 minutes in cold water; when the gelatine is dissolved, add 2 cups of white sugar and the juice of 2 lemons. When cold, slash the gelatine into bits; beat into it the whites of 3 eggs, beaten to a stiff froth and serve with sauce made as follows: Make a boiled custard of 1 pint of milk, the yolks of 3 eggs and 1 tea-spoonful of vanilla. L. D. ADAMS.

Spanish Cream.

Soak $\frac{1}{2}$ box of gelatin in a little cold water; add 1 pint of scalded milk, the beaten yolks of 2 eggs and $\frac{1}{2}$ cup of sugar; remove from the fire and add the whites of the eggs, beaten to a stiff froth and flavor to taste. Set on the ice to chill.

Violet Jelly.

Prepare the same as Emerald Jelly and use Burnett's Violet coloring instead of the green; add candied cherries, candied violets and any other desired fruit.

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Wine Jelly.

Make the same as Lemon Jelly, adding a little less lemon juice and 1 wine glass of wine.

ICE CREAMS AND ICES

In making ice cream, the essential points are to use finely crushed ice, the right proportion of salt, and to beat the mixture thoroughly while freezing. *Coarse rock salt* should be used. Use 1 part of salt to 3 or 4 parts ice. It is easy to measure each with a saucer or small pan. Pack solidly around the can a layer of ice 3 inches deep; add a layer of salt, then another layer of ice, then salt, and so on until the freezer is full. Each layer should be packed closely, the freezer handle being turned occasionally to be sure it works properly.

Place the cream in the freezer, remembering that the mixture will increase in bulk during the freezing, therefore the can should never be more than $\frac{3}{4}$ full. Turn the crank slowly at first. After the cream is frozen to a mush, turn the crank more rapidly; add ice and salt, if needed. Never draw off the salt water until the mixture is frozen. After the freezing is accomplished, draw off the water, remove the dasher and with a spoon, pack the cream solidly in the can. Replace the cover and if necessary add more ice. Cover the freezer with a piece of burlap or old carpet, wet with water and salt, or with newspapers, until cream is to be used.

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The freezer should be packed before beginning to prepare the ice cream; then it will be well chilled when the cream is poured in.

Banana Ice Cream.

Prepare the cream as for Vanilla Ice Cream. Press 6 bananas and the juice of 1 lemon through a sieve and add to the cream before freezing. Remove the dark centres from the bananas when preparing them.

Chocolate Ice Cream.

Prepare the cream as for Vanilla Ice Cream, omitting the flavoring; add 1 bar of Huyler's chocolate, melted in a saucepan set in a larger saucepan of boiling water. Instead of the whites of 5 eggs as in the Vanilla Ice Cream recipe, use the whites of 4 eggs and 1 whole egg.

Fruit Ice Creams.

Prepare the cream as for Vanilla Ice Cream; freeze until nearly stiff; open freezer and add mashed fruit, either berries, peaches, or any other desired fruit. Sliced pineapple, Maraschino cherries and chopped nuts make a splendid ice; vanilla or pistachio flavor may be used. Marshmallows and cherries are another pleasant combination.

Frozen Pudding.

Prepare the cream as for Vanilla Ice Cream; add 2 table-spoonfuls of gelatine which has been soaked in a

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little cold water for 20 minutes; when ready to freeze, add 4 table-spoonfuls of wine. Freeze 10 minutes; add 1 pound of candied fruit and finish freezing.

Lemon Ice Cream.

Prepare the same as Vanilla Ice Cream; flavor with lemon extract instead of vanilla.

Macaroon Ice Cream.

To 1 pint of cream and 1 pint of milk, add the beaten whites of 4 eggs and 1 whole egg; add 12 stale macaroons rolled fine; flavor with almond; freeze and when ready to serve, sprinkle with macaroon crumbs.

Maple Ice Cream.

Cook together until smooth, stirring constantly, $\frac{2}{3}$ of a cup of maple syrup and the yolks of 4 eggs, beaten very light; set the eggs and sugar where it will get very cold; whip 1 pint of cream until stiff. When both the syrup and the cream are thoroughly chilled, put together and freeze.

MRS. H. L. TOWLER.

Maple-Nut Ice Cream.

Fill a sherbet glass with ice cream; sprinkle over the top 1 table-spoonful of chopped nut meats; pour over all, pure maple syrup.

Maraschino Ice Cream.

Prepare the cream as for Vanilla Ice Cream, using rose

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flavoring instead of the vanilla; add Maraschino cherries and 12 stale macaroons rolled fine.

Tutti-Frutti Ice Cream.

Prepare cream as for Vanilla Ice Cream; when half frozen add wine or Maraschino flavoring, 1 pound of mixed fruits, brandied cherries, pineapple, candied ginger, chopped figs, chopped dates, chopped English walnuts and marshmallows; freeze hard.

Vanilla Ice Cream.

To 1 pint of rich cream and a little more than 1 pint of milk, add the whites of 5 eggs, beaten stiff and 1 cup of granulated sugar; flavor with vanilla.

GERTRUDE L. ADAMS.

Vanilla Ice Cream.

Philadelphia Receipt.

One quart cream; if thick, add $\frac{1}{2}$ pint milk; 1 cup sugar, 1 table-spoonful vanilla; mix thoroughly.

Ice Cream with Fruit.

Line sherbet glasses with ice cream; make a hole in the centre and fill with raspberries or any other fruit desired; dust with powdered sugar. Lemon or Orange Ice may be substituted for the ice cream. Serve with Sponge Cake or Angel Food.

Apricot Ice.

Press 1 can of apricots through a colander; add 1 pint

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of sugar and 1 quart of water; let stand until the sugar dissolves. Put in a freezer and when it begins to harden, add 1 pint of cream whipped to a stiff froth.

Currant Ice.

Pick over 2 pounds of ripe red currants and $\frac{1}{2}$ pound of red raspberries; rub through a sieve into an earthen vessel; add $1\frac{1}{2}$ pints of thick sugar syrup and freeze.

Lemon Sherbet.

Soak 1 table-spoonful of gelatine in a little cold water for 20 minutes; pour over the gelatine 1 pint of boiling water; add the juice of 6 lemons, the juice of 1 orange, 1 pint of clarified sugar and mix thoroughly; strain and freeze.

Orange Ice.

Mix 1 cup of orange juice, the juice of 2 lemons, $1\frac{1}{2}$ cups of sugar and 2 cups of water; freeze.

Pineapple Sherbet.

To 1 quart of sugar, add 2 quarts of boiling water; boil for 5 minutes; take from the fire and add 1 large pineapple finely shredded or 1 can of shredded pineapple; strain and freeze. When partly frozen, add the whites of 3 eggs, beaten to a stiff froth and 1 quart of cream. Freeze hard.

Roman Punch.

Make a syrup by boiling 4 cups of water and 2 cups of

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sugar; add $\frac{1}{2}$ cup of lemon juice; strain. Add $\frac{1}{2}$ cup of orange juice, and $\frac{1}{2}$ cup of strong tea; put in the freezer and freeze to a mush; add $\frac{1}{2}$ cup of rum and continue freezing. Serve in frappe glasses.

FRUITS AND DAINY WAYS TO SERVE THEM

In serving fruit, breakfast's principal attraction, always arrange with an eye to color, and have the fruit well chilled. A good idea is to wash the fruit at night and place in the refrigerator. This gives to grapes, a dewy appearance, and a freshness that is appetizing. Arrange your bowl with the large fruit, such as apples, oranges, pears, etc., at the bottom, stick bananas here and there; let the grapes gracefully droop over and put the smaller fruit on the top.

Baked Apples.

Peel and core the apples and place in a shallow pan with a piece of butter in each; sprinkle generously with sugar and a little cinnamon; put 3 cups of water in the pan and cook until the apples are nearly done, basting often. Put in the oven and bake. The apples should be nearly transparent when done. Serve with whipped cream.

Bananas.

Cut the ends from the bananas, just before serving, otherwise the fruit will turn dark at the ends; loosen the

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skins; lay on a fruit plate for individual service; raise the skin on one side; sprinkle with lemon juice and powdered sugar.

Baked Bananas.

Peel the bananas; lay in a shallow pan; add lemon juice, bits of butter, a sprinkling of sugar and a little water. Bake until a light brown color.

Fried Bananas.

Put 3 table-spoonfuls of butter in a skillet; melt; lay in the peeled bananas which have been sprinkled with lemon juice and a little salt; fry until of a light brown color, turning several times..

Canteloupe Delmonico.

Select canteloupe of uniform size; remove the seeds; scoop out the pulp and mix with red raspberries and red currants; refill; chill and serve with whipped cream.

Grape Fruit.

Cut in scalloped edges; loosen the fruit from the shell and all fibers as much as possible; sprinkle with powdered sugar; pour over a teaspoonful of rum or Port wine. Sherry, Madeira or Maraschino may be used.

Oranges California Style.

Select nice oranges; cut off the top to serve as a lid; scoop out the pulp with a sharp spoon, saving the juice

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for the orange-ade. Make the shells neat and clean; put in shaved ice and orange-ade to which has been added grape juice; sweeten to taste. Cut a hole in the lid to admit a straw; put on the lid and tie white satin ribbon around the fruit with a bow on the top; insert straw. This makes a pretty first course for luncheon.

Peaches a la Mode.

Dip several pieces of buttered toast in a little hot water; spread with peanut butter; slice ripe peaches over the top; and pour over all, whipped cream sweetened.

Baked Pears.

Remove the stems and cores; cut a piece from the end so the pears will stand in a pan; add butter, cinnamon, plenty of sugar and water to baste. Bake and serve with whipped cream.

Pineapple and Strawberries.

Prepare at noon for six o'clock dinner. Slice or dice pineapple in a glass dish; cover with sugar; add a layer of strawberries; add sugar; then a layer of pineapple and so on until all the fruit is used, finishing with the berries.

Watermelon.

Cut off one end of the watermelon so it will stand; cut off the opposite end to serve as a lid; polish the outside and arrange on nasturtium leaves and blossoms and send to the table; scoop out with a large serving spoon for individual services.



SAUCES PICKLES

PRESERVES AND JELLIES

An exquisite and
poignant sauce for
which I'll say unto
my cook,—“There's
gold, go forth and be
a Knight!”

Ben Jonson



SAUCES, PICKLES

PRESERVES AND JELLIES

SAUCES FOR MEATS

Bechamel Sauce.

Melt 1 table-spoonful of butter in a saucepan without browning, stir in thoroughly 1 table-spoonful of flour; add $\frac{1}{2}$ pint of cream, and $\frac{1}{2}$ pint of stock; season with salt and pepper and a dash of nutmeg; add 3 ounces of grated Parmesan cheese and the yolks of 3 eggs well beaten. Stir until hot but do not allow to boil.

Butter Sauce.

Put a large table-spoonful of butter in a saucepan; melt slowly and do not let brown; add 2 table-spoonfuls of flour (even), and rub thoroughly into the butter. Add sufficient hot water to make the proper consistency, stirring briskly to prevent lumping; add another table-spoonful of butter, bits at a time, stirring until perfectly smooth. If the sauce should lump in spite of the care you have taken, strain before using. Season to taste.

Drawn Butter Sauce.

Rub $\frac{1}{4}$ cup of butter thoroughly into 1 table-spoonful of flour; put into a saucepan and pour over it slowly, stirring constantly, about 1 pint of boiling water. Boil for 3 minutes; add another $\frac{1}{4}$ cup of butter in small bits, and about $\frac{1}{3}$ tea-spoonful of salt.

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Brown Sauce.

If there is too much fat in the pan in which your roast is cooked, pour off what is not needed; add 1 table-spoonful of butter and 1 heaping table-spoonful of flour. Rub the flour into the drippings and allow to brown without burning. If the flavor of onions is desired, a chopped onion may be fried for 5 minutes in the butter and drippings. Add sufficient hot water or stock to make the proper consistency, stirring briskly until it boils and is smooth.

Caper Sauce.

Add 3 table-spoonfuls of capers to the Butter Sauce.

Cranberry Relish.

Boil 1 quart of cranberries in $1\frac{1}{2}$ cups of water for 10 minutes; rub through a sieve, and to each cup of pulp add 1 cup of sugar and whites of 3 eggs; put ingredients in a bowl and beat with egg beater until stiff. Chill and serve in sherbet glasses with turkey.

Cranberry Sauce.

Pick over and wash 3 cups of cranberries. Put in a stew pan add $1\frac{1}{4}$ cups of sugar and 1 cup boiling water. Cover, and boil 10 minutes. Care must be taken that they do not boil over. Skim and cool.

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Egg Sauce.

Add 3 hard boiled eggs, sliced, to the Butter Sauce. This sauce is especially nice with fish.

Lemon Sauce.

Add the juice of a lemon to the Butter Sauce.

Mint Sauce.

To 2 heaping table-spoonfuls of chopped fresh mint leaves and tips, add 2 table-spoonfuls of sugar and 6 table-spoonfuls of vinegar. Prepare and let stand an hour if possible before using.

Tartare Sauce.

Mix thoroughly $\frac{1}{2}$ tea-spoonful of mustard, $\frac{1}{2}$ tea-spoonful of pulverized sugar, a large pinch of salt, a few drops of onion juice, 1 table-spoonful of chopped cucumber pickles, 1 table-spoonful of capers and a little parsley. Add the yolks of 2 eggs well beaten; stir thoroughly and add alternately, a few drops at a time, $\frac{1}{4}$ cup of olive oil and 2 table-spoonfuls of vinegar. This sauce is especially nice with cold meats.

Tomato Sauce.

Cook $\frac{1}{2}$ can of tomatoes, or 3 medium sized tomatoes with 1 table-spoonful of chopped onion for 15 minutes. Put 3 table-spoonfuls of butter in a saucepan; melt; add 2 heaping table-spoonfuls of flour; rub well into the but-

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ter and brown slightly. Rub the cooked tomatoes through a sieve or strainer; add to the butter and flour; season with salt and pepper. If the tomatoes are very sour it is better to sweeten by adding a pinch of soda than by adding sugar.

Spaghetti Sauce.

(For 8 to 12 persons.)

Make a good rich stock by taking $\frac{1}{2}$ pound of lean ham, 2 or 3 pounds of veal soup bone—the shank or knuckle cut well, 1 pound lean beef, 1 pound lean mutton. Cover plentifully with cold water, about $2\frac{1}{2}$ or 3 quarts. Add chicken, turkey or any other kind of meat bones which happen to be on hand. Let this boil 5 or 6 hours, adding enough water from time to time, so that at the end of 6 hours there is left about 2 quarts of the liquid stock. To this add, while simmering, 1 onion, 2 or 3 cloves of garlic—being careful not to use too much of the garlic— $\frac{1}{2}$ green pepper, without seeds, 2 large or 3 small bay leaves, the sliced rind of $\frac{1}{2}$ lemon, 5 or 6 cloves, 2 or 3 allspice and a couple of medium sized carrots, 1 quart of good canned tomatoes. Let all this slowly boil with the stock until the tomato is all to pieces, probably 1 or 2 hours or more. Then strain, and when cool, skim off all fat and grease. This part of the sauce can be made ready the day before use, if desired.

To make ready to serve, heat thoroughly and add 2 table-spoonfuls of butter and 1 of flour well browned in

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a frying-pan. Then add salt, pepper, paprika and a little more garlic—to suit your taste—being careful to remove any pieces of the garlic, if added, after enough flavor has been obtained. Fifteen minutes before serving add $\frac{1}{2}$ to 1 pound of peeled mushrooms cut into small pieces. Let all this simmer together for 15 minutes and serve very hot.

PICKLES

Pickled Apples.

Select ripe, hard, sweet apples; pare, and if the apples are small pickle whole; if not, cut in half or quarter. To a peck of apples allow 2 quarts of vinegar, 4 pounds of brown sugar and a pint of water. Add the spices as for pickled peaches; heat the syrup; put in the apples; let cook until soft; remove from the vinegar; place in jars; boil the syrup for half an hour; pour over the apples and cover.

Pickled Cauliflower.

Chop one cauliflower fine; add $\frac{1}{2}$ pint of small onions and 2 red peppers cut into small pieces. Dissolve $\frac{1}{4}$ of a pint of salt in sufficient water to cover the vegetables well; add to the vegetables and let stand over night. Next morning drain off the brine; heat 1 quart of vinegar to which has been added 2 table-spoonfuls of mustard; let boil, put in the cauliflower; cook for 20 minutes; put away in jars.

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Pickled Cherries.

Select ripe, firm cherries; make syrup as for Pickled Peaches; fill the jars $\frac{3}{4}$ full of the fruit; pour over them the hot syrup and cover.

Green Cucumber Pickles.

Cover cucumbers with a strong brine made of coarse salt; let stand over night; drain in the morning; repeat for 2 or 3 days. Pour off the brine, cover with boiling water; the cucumbers should be well filled out by this time. Pack in jars with bags of mixed spices; put pieces of horseradish root through the pickles; pour over sufficient boiling vinegar to cover them. Cover with a plate a little smaller than the opening of the jar and put a weight on the plate.

Ripe Cucumber Pickles.

Cut ripe cucumbers in halves, lengthwise; scrape out the seeds without removing the pulp; cover with alum water, allowing a tea-spoonful of powdered alum to each quart of water; let stand over night. In the morning remove from the alum water and drop in fresh cold water. Make a syrup as follows: To 1 pint of vinegar add 2 pounds of sugar, 2 table-spoonfuls of whole cloves and a stick of cinnamon; boil for 10 minutes; put in the cucumbers and cook until nearly tender; remove to a stone jar; boil the syrup for $\frac{1}{2}$ hour and pour over the cucumbers.

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Pickled Onions.

Select little onions for Pickled Onions; peel; let stand in salt water over night; make syrup as for Green Tomato Pickles; put in stone or glass jars.

Pickled Pears.

The Bartlett Pear is best for all purposes. Pare, and if small, pickle whole; if large cut in half. Prepare the same as Pickled Peaches.

Pickled Peaches.

Clingstone Peaches may be used for pickles. Scald, and the skin will slip off easily; make sufficient syrup to cover well. To 1 quart of good sharp cider-vinegar, add 1 pint of water, a stick of cinnamon, a tea-spoonful of un-ground cloves, and sweeten to taste; cook peaches until tender, remove from the syrup and put in stone or glass jars. Boil the syrup for $\frac{1}{2}$ hour; pour over the peaches and cover. The oils of spices may be used, and are very fine, but they must be used with judgment, and only a few drops at a time, until you have the desired flavor.

Pickled Pineapple.

Select 6 or 8 ripe pineapples; pare; remove the eyes and cut in inch pieces. Make a syrup as for Pickled Peaches; fill the jars with the pieces of pineapple and layers of raisins; pour over the syrup and cover.

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Pickled Green Tomatoes.

Slice green tomatoes; put in layers in a stone crock, adding salt as each layer is put in until the crock is nearly full; let stand over night. In the morning drain and pour clear water over them. Prepare syrup as for Pickled Peaches; put in the tomatoes just long enough to heat through well. Remove from the syrup; fill jars $\frac{3}{4}$ full; boil the syrup for $\frac{1}{2}$ hour; pour over the tomatoes and cover.

Chili Sauce.

Chop 12 large, ripe tomatoes, 2 large onions, and 4 large green peppers; add 2 table-spoonfuls of salt, 2 table-spoonfuls of brown sugar, 2 table-spoonfuls of ginger, 1 table-spoonful of cinnamon, 1 table-spoonful of ground mustard, 1 grated nutmeg and 4 cupfuls of cider vinegar; add the tomatoes, onions and peppers and boil until thoroughly seasoned.

Chow Chow.

Cut in small pieces until you have 2 quarts, small green onions; cut in small pieces until you have 2 quarts, string beans; cut in dice until you have 1 quart, small cucumbers; chop 3 red peppers, 1 cauliflower, 2 bunches of celery, and 12 small onions. Put the vegetables together and mix thoroughly; cover with salt and let stand over night; drain; cover with salt again and let stand until the next morning. In the morning drain and

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add spices prepared as follows: To 1 gallon of the best cider vinegar add $\frac{1}{2}$ ounce each of allspice, pepper and cloves, 1 table-spoonful of mustard, and 2 cups of brown sugar. Heat the vinegar, spices and sugar; add the vegetables, and cook until soft.

Mustard Pickles.

Take 1 quart of very small cucumbers, 1 quart of cauliflower separated, 1 quart of green sliced tomatoes, 1 quart of very small onions; cover with strong brine and leave over night. In the morning pour off the brine; heat and add to it a lump of alum the size of a hickory nut; pour over the pickles; let stand over night. In the morning drain; measure the brine so that you will know how much vinegar to use. Put the vinegar in a preserving kettle and to every quart of vinegar add 1 cup of brown sugar; heat to the boiling point. For every quart of vinegar have 1 cup of flour and a quarter of a pound of ground mustard. Mix the flour and mustard together; moisten with a little cold vinegar and stir into the hot vinegar and sugar, stirring carefully to prevent lumping; cook until smooth and pour over the pickles.

Piccalilli.

Slice half a peck of green tomatoes and 1 quart of white onions; add 1 medium sized cabbage, chopped fine, 3 finely chopped green peppers, 1 cup of salt, and let stand over night. In the morning drain the vegetables;

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return to the kettle; add 1 cup of sugar, 1 tea-spoonful of celery seed, just enough vinegar to cover and boil together for half an hour. Mix 2 heaping tea-spoonfuls of mustard with sufficient cold vinegar to moisten; add to the contents of the kettle, stir and cook for 3 minutes longer. Remove from the fire; put in stone or glass jars and cover.

Tomato Catsup.

Scald and skin $\frac{1}{2}$ bushel of ripe tomatoes. To 1 pound of brown sugar add 2 table-spoonfuls of salt, one tea-spoonful of cayenne pepper, an ounce of ground allspice and mace, and 1 ounce of ground cinnamon; mix thoroughly and add to the tomatoes; add 1 quart of the best cider vinegar; mix thoroughly and press through a sieve. Put into a preserving kettle and boil slowly until reduced one half. Put in small bottles and seal.

PRESERVES

The kettles used for preserving, pickling, etc., should be of granite, or porcelain lined and the spoons used for stirring should be of granite or wood.

Keep watch of the market and buy your fruit in season; in this way you will get the best fruit at the lowest price. Be sure that the fruit is fresh, and not over ripe.

Preserving fruit is cooking it in from three-fourths to its full weight in sugar. Canning fruit is sterilizing it by boiling and putting it into air tight jars. Canned

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fruit is sweetened to taste, allowing sugar according to the tartness of the fruit. For either preserving or canning, the syrup should be made by cooking the sugar and water together, and then the fruit cooked in the syrup.

For canning, weigh the fruit, and put into the kettle in which the syrup is to be made sugar amounting to $\frac{1}{3}$ the weight of the fruit. To this add 3 cups of water to each pound of sugar, unless the fruit is very juicy, in which case less water is needed.

For preserving, prepare the syrup with sugar amounting to from three-fourths to the full weight of the fruit and allow 1 cup of water to each pound of sugar, unless the fruit is very juicy in which case, only enough water to wet the sugar is needed.

Berries and soft fruit may be dropped into the syrup and allowed to come to a boil, but pineapples and other hard fruit must be first cooked in boiling water until soft and then dropped into the syrup. Keep the fruit well skimmed while cooking.

Sterilize the cans by putting into cold water, allowing the water to come to a boil.

Wring a towel out of hot water, fold and put under the can while filling with the hot fruit.

Remember that the fruit must be at the boiling point when put into the jars.

Pint jars are more convenient for small families.

If a spoon is inserted around the mouth of the jar, after the fruit is put in, the air bubbles will come to the

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top. After this is done, overflow the can with boiling water. Have two rubbers on the can and screw on the top as soon as possible after filling. Let stand until cold and screw down again, as tightly as possible. Fruit should be kept in a cool, dark, and above all a dry place. Any of the following canning recipes may be made into preserving recipes by altering the amount of sugar used, and vice versa.

Cherries.

Look over carefully; seed the cherries and for every pound of fruit add 1 pound of sugar. Cook until syrup thickens, keeping well skimmed; put in jars and follow Directions for Canning and Preserving. Canned cherries make excellent winter pies and may be canned with very little sugar, more to be added when the pies are made. Label your cherries for pies so that you will not mistake them for preserved cherries.

Spiced Grapes.

Remove the skins from Concord grapes, putting the pulp in one kettle and the skins in another; strain the pulp and add the juice to the skins. To each cup of skins and juice allow $\frac{2}{3}$ of a cup of sugar, and 2 table-spoonfuls of vinegar, 2 level tea-spoonfuls each of ground cloves and allspice and 1 tea-spoonful of cinnamon. Put all in a kettle together and boil hard for 5 minutes; put in jelly glasses. If there are no covers to the glasses, cover with paraffine.

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Green Gage Plums.

Prepare and can the same as other plums, adding $\frac{1}{2}$ sliced lemon to each kettle of fruit.

Orange Marmalade.

Cut in half, 12 navel oranges; scoop out the juice. Boil the peelings until tender; remove from the water and scrape out the white part of the skin, leaving only the yellow. Cut with the shears into narrow pieces; weigh the juice; add an equal quantity of sugar; add the pieces of peeling; boil for 2 hours and turn into jelly glasses.

Peaches.

Drop peaches in boiling water and let stand a few minutes and the skins will slip off easily. Use freestone peaches for canning and preserving; cut in half and follow Directions for Canning and Preserving. If the peaches are peeled instead of scalded, they should stand over night with the sugar sprinkled over them.

Brandied Peaches.

Skin the peaches by dropping first into hot water. Allow $\frac{1}{2}$ pound of sugar and $\frac{1}{2}$ cup of water to each pound of fruit. Make a syrup of the sugar and water; skim; drop in the peaches and boil gently until tender; lift out carefully with a skimmer and pack in a stone jar; add $\frac{1}{2}$ pint of good brandy for each pound of fruit; pour over the fruit. Cover very closely or seal.

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Pears.

Bartlett pears are best for canning. Pare; quarter; core and drop into cold water to prevent discoloration. Follow Directions for Canning and Preserving; add a few slices of lemon with the peel to the syrup.

Plums.

Select good fruit, Damson plums are best and after looking them over carefully, put in a vessel of boiling water; let stand 1 minute; remove to a platter and take off the skins at once. For every pound of fruit allow $\frac{2}{3}$ of a pound of sugar and $\frac{1}{3}$ of a pint of water. Make a syrup of the water and sugar; put in the plums and let cook until soft, keeping well skimmed; remove from the syrup with a skimmer, being careful not to break the fruit, and follow the directions for Canning and Preserving.

Quinces.

Pare; quarter and core the quinces; add an equal quantity of pared, quartered and cored sweet apples. Follow the Directions of Canning and Preserving, allowing no sugar for the sweet apples.

Strawberries.

This fruit comes first in the preserving list—the last of May or the first of June. Pick over; wash; measure; spread on large platters and for every pound of fruit allow 1 pound of sugar; pour over the berries and let

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stand over night. In the morning fill the preserving kettle half full and cook until the syrup is thick, and follow the Directions for Canning and Preserving. Strawberries are the hardest fruit to keep and if one has not a fruit closet the jars should be wrapped in dark blue paper.

Strawberries and Pineapple.

Allow 4 quarts of berries to 2 pineapples. Pick over and wash the berries; peel and shred the pineapple. For every pound of fruit allow 1 pound of sugar. Cook until pineapple is tender and nearly transparent, and follow Directions for Canning and Preserving.

Canned Tomatoes.

Scald the tomatoes and slip off the skins; slice and cook until thoroughly heated through; salt; put in jars, sealing as tightly as possible.

Tomato Preserves.

The small, yellow tomatoes are best for preserving. Put them in boiling water and remove the skins. Prick the small end with a needle and gently squeeze out the seeds. Follow Directions for Canning and Preserving, allowing a few slices of lemon with the rind. Ripe red totatoes may be preserved according to this recipe.

Tutti-Frutti.

Put a pint of the best brandy into a stone jar; add 1 cup of sugar and the fruit as it comes into the market;

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with each cup of fruit, add an equal quantity of sugar, and more brandy may be added if necessary, but 1 pint will flavor a large jar of fruit. Any kind of berries, currants, peaches, apricots and pineapples may be used.

Watermelon Rind.

Peel off the green rind and cut the white rind in cubes or fancy shapes; soak over night in salt water. In the morning drain; put in alum water, allowing an ounce of alum to a gallon of water; let stand an hour or more; drain and put into a kettle with enough water to cover; let cook until the rinds begin to get tender; pour off the boiling water and cover again with water, allowing 1 pound of sugar for every pound of rind. Put 4 ounces of ginger in a bag; cook until tender and transparent; put in jars and seal.

JELLIES

Jellies are made of cooked fruit juice and sugar, generally an equal quantity of each. Be careful that the fruit is not too ripe. Raspberries, currants, grapes, huckleberries, apples, quinces and plums may be used. Juicy fruit requires no water; mash and cook in their own juice.

Put the glasses which are to be filled with jelly into cold water; place on the stove until the water boils. Before filling the glasses, place them on a cloth wrung out of hot water. The glasses may be covered with plain white paper cut the size of the top of the glass, and an-

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other piece of paper tied over the glass, or melted paraffine may be poured over the jelly after it is thoroughly cold.

Blackberry Jelly.

Wash and put the berries in a kettle, covering them with a little water; strain, and for every cup of juice, add one cup of sugar. Boil 20 minutes; pour into jelly glasses; when it is cool pour a tea-spoonful of melted paraffine over the top of each glass.

Crab Apple Jelly.

Wash; cut in halves and put in a kettle with just enough water to cover them; cook thoroughly; put in a sieve and drain. For every pint of juice add one pound of sugar and let boil 20 minutes; 2 or 3 Rose Geranium leaves may be added which will give the jelly a delightful flavor; pour into glasses and when cold cover the top with melted paraffine.

Cranberry Jelly.

Wash and pick over the berries and put in a kettle with just enough water to cover them; cover the kettle and when the berries have all cracked open, add 1 cup of sugar for every pint of cranberries; let cook until it jellies. If desired, the cranberries may be put through a sieve before the sugar is added and then cooked for 5 minutes, which will make the jelly clear. Pour into glasses and when cool pour melted paraffine over the top.

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Currant Jelly.

Wash the currants and put them in a kettle over a very slow fire with a small quantity of water; cool and strain; for every pint of juice add a pound of sugar; let boil for 20 minutes from the time the boiling begins. When it is cool, pour a tea-spoonful of melted paraffine over the top of each glass.

Spiced Currants.

Boil 3 pounds of currants about 45 minutes in a little water; add 1½ pounds of sugar, ½ tea-spoonful each of cinnamon, cloves, nutmeg, and allspice and ½ pint of vinegar and boil for ½ hour; pour into glasses and when cool pour a tea-spoonful of melted paraffine over the top of each glass.

Grape Jelly.

Make your grape jelly before the frost touches the grapes and you will have better jelly. Wash and stem and put in a kettle with just enough water to cover and boil until the juice is well extracted. Put in a bag and let drip until nothing but the pulp is left; for every cup of juice add one cup of sugar; boil 20 minutes and pour into jelly glasses; when cool pour melted paraffine over the top.

Plum Jelly.

Skin and cook the plums in enough water to cover them; mash and strain and for every cup of juice add 1 cup of sugar; boil 20 minutes; pour into glasses and when cold cover the top with melted paraffine.



BEVERAGES

Drink ye to her
that each loves
best.

Thomas Campbell

BEVERAGES

COFFEE, TEA, ETC.

Coffee, whether ground or unground, should be kept in air tight canisters. For filtered coffee, it should be finely ground but for boiled coffee, may be ground coarse or medium.

Boiled Coffee, No. 1.

Never use a tin coffee pot for boiled coffee, and always scald the granite pot before using. Keep absolutely free from coffee and particles of egg, by scouring. If a small family of two or three persons are to be served with coffee, one egg may be made to settle the coffee for three or four mornings. Put the amount of coffee you will need, allowing 1 heaping tea-spoonful for each person for 1 morning, in a mixing bowl; add 1 egg, slightly beaten, and the crushed shell; add 1 cup of cold water; stir thoroughly; put the coffee in the pot; add boiling water; stuff spout of the pot with paper; boil for 3 minutes, never longer. Add $\frac{1}{2}$ cup of cold water to complete the settling; let stand on the back of the range, where it will not boil, for 5 or 10 minutes.

Boiled Coffee, No. 2.

For each cup of water allow 1 heaping dessert-spoonful of finely ground coffee; put coffee in mixing bowl; add 1 egg (or $\frac{1}{2}$ egg); mix thoroughly, adding a little

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cold water. Turn the coffee into pot and add, measuring with a coffee-cup, the required water—cold. Stuff spout of pot with piece of brown paper to prevent escape of aroma. Cook slowly, stirring from time to time. It should not come to a boil in less than 10 minutes. Allow to boil from 1 to 3 minutes. Settle with a small quantity of cold water. Serve in the pot in which coffee is made.

French Drip or Filtered Coffee.

For each cup of coffee to be served, allow 1 heaping tea-spoonful of coffee, ground fine. If a drip coffee pot is used, pour over the coffee, the quantity of boiling water you wish to serve; allow to drip through the coffee and pour through the second time. If a percolator which pumps is used, start the coffee with cold water and allow to pump for 15 or 20 minutes over a moderate blaze.

Black Coffee.

Prepare the same as Filtered Coffee, or Boiled Coffee, doubling the amount of coffee; serve in after dinner coffee cups with or without block sugar.

Iced Coffee.

Prepare either Filtered Coffee or Boiled Coffee according to directions, making a little stronger than for coffee which is to be served hot. Fill tall glasses full of cracked ice; pour over the coffee. Serve with cream and

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sugar. Whipped cream is especially nice with Iced Coffee.

Chocolate.

Shave $1\frac{1}{2}$ squares of Baker's chocolate into a saucepan and melt in a double boiler or over the tea-kettle; add 3 table-spoonfuls of sugar and a pinch of salt; add slowly, stirring constantly, 1 cup of boiling water; let come to a boil; scald 3 cup-fuls of milk and add to the chocolate; let come to a boil; serve in chocolate cups with whipped cream. If sweet chocolate is used, add very little sugar.

Iced Chocolate.

Make chocolate according to the directions, allowing 2 squares of chocolate instead of $1\frac{1}{2}$ as for hot chocolate. Fill tall glasses $\frac{1}{3}$ full of cracked ice; pour in the chocolate; top with whipped cream.

Cocoa.

Mix 3 tea-spoonfuls of prepared cocoa with 2 table-spoonfuls of sugar and a pinch of salt; add $\frac{1}{2}$ cup of boiling water and stir until the paste is smooth; add $1\frac{1}{2}$ cups more of boiling water and let all come to a boil. Put 2 cups of sweet milk in a saucepan and scald and add to the cocoa. Beat with a Dover egg-beater until a froth begins to form.

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Tea.

There is much diversity of opinion regarding tea. Many prefer the green teas, others the black and some like a mixture. Use your own taste in the matter. Pour fresh boiling water into the pot and allow it to warm before brewing the tea. Allow a tea-spoonful of tea for each person to be served and one tea-spoonful for the pot. Pour boiling water over the tea and allow to stand for three minutes on the back of the stove or in a warm place. Never allow the tea to boil.

Clove Tea.

Follow the recipe for making tea, allowing 3 whole cloves for each person to be served.

Iced Tea.

Follow recipe for making tea, allowing 2 tea-spoonfuls of tea for each person to be served, instead of 1 as for hot tea. Fill tall glasses $\frac{1}{3}$ full of cracked ice and fill with the strong tea. Serve with a slice of lemon.

Russian Tea.

Follow recipe for making tea; serve with a slice of lemon, sugar if desired, but no cream.

MISCELLANEOUS.

Blackberry Cordial.

Mash the blackberries; strain, and to every quart of juice, add $\frac{1}{2}$ pint of boiling water; let stand until the

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next day; strain and add $\frac{1}{2}$ pound of sugar to every quart of Cordial. Put in bottles and cork tightly.

Black Currant Juice.

To each cup of currant juice add 2 cups of weak green tea; sweeten to taste; serve in punch glasses half filled with chopped ice and a sprig of mint. This makes a delicious and wholesome drink for a hot day.

Currant Wine.

Mash the currants; strain, and to every quart of juice, add 3 pounds of loaf sugar, and enough water to make a gallon of wine. Prepare the same as Blackberry Wine.

Eau Sucre.

Eau sucre has been handed down from generation to generation as an integral part of the life of the Creole household. To 1 glass of fresh water allow a half teaspoonful of sugar; stir until the sugar is dissolved and drink after a hearty meal. The Creole claims this custom accounts for the freedom from that American disease—indigestion—which they most singularly enjoy.

Egg-Nog.

For one glass of egg-nog, beat the yolk of 1 egg until light; add 1 table-spoonful of sugar, 1 table-spoonful of the best brandy or whisky, stir well and add to a glass nearly full of cream or rich milk; beat the white of an

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egg and add to the contents of the glass. Grate nutmeg over the top if desired.

Iced Fruit Juices.

When preserving or canning, bottle all left-over juices for the hot summer days. When diluted with water and sweetened to taste, they make delicious drinks. Serve with shaved ice. (Left-over coffee, drained from the grounds and served with cream over shaved ice also makes a delicious drink.)

Fruit Punch.

Make a punch of 12 lemons, 6 oranges, 2 pineapples, 1 pint of strong tea, 1 pint of Port or Sherry wine, and 1 gallon of water; sweeten to taste. Put a good sized block of ice in the punch bowl and pour the mixture over the ice, adding brandied cherries. For individual service, allow the juice of 1 orange, the same of lemon, 1 table-spoonful of wine, and the fruit. Pour over chopped ice arranged in individual glasses; sweeten to taste and fill the glasses with water.

Grape Juice.

Pick over and wash 1 peck of grapes, Concord preferred. Put in a stew kettle with just enough water to prevent their burning. Heat until the seeds come out easily; strain through a bag; add 3 pounds of sugar; return to the fire; heat to the boiling point; bottle and

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seal. Do not dilute with water until ready to use as the grape juice keeps better when put up this way.

Koumiss.

Into 1 quart of fresh milk, put 1 gill of fresh butter-milk, 4 lumps of loaf sugar and let stand over night. Stir well and see that the sugar dissolves. In the morning it will be thick; pour from one vessel to another until it becomes smooth and uniform in consistency. Bottle and keep in a warm place for twenty-four hours. The bottles must be tightly corked and the corks tied down. Shake well before using. This koumiss is good for invalids and children. The richer the milk, the better will be the koumiss. A little cream may be added to the milk.

Lemonade.

Boil 1 pint of water and 1 cup of sugar for 10 minutes. Squeeze the juice from 3 lemons; add the syrup and a few pieces of the peel; cool; strain; add cold water and cracked ice to taste.

Lemonade with Grape Juice.

Make a good, strong lemonade; sweeten; add 1 small bottle or 1 pint of grape juice; pour into glasses over chopped ice. Any other good fruit juice may be substituted.

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Pineapple Lemonade.

Prepare as for plain Lemonade; add 1 grated pineapple to the Lemonade recipe; serve in tall glass $\frac{1}{3}$ filled with cracked ice.

Milk Punch.

To a glass of rich, sweetened milk, add 2 table-spoonfuls of brandy; serve very cold with shaved ice.

Mint Cup.

Put several mint leaves into a tall glass; fill full of shaved ice; add the juice of 1 lemon, and 2 slices of orange; sweeten to taste; fill the glass with water.

Mint Julep.

Place in a tumbler 1 lump of sugar in a little water. Dissolve thoroughly. In this bruise 3 or 4 of the young, tender leaves of mint. Fill the tumbler with finely crushed ice. Add a jigger of Bourbon whisky and a half a jigger of brandy. In the top of the glass place a good quantity of fresh mint, so that when the julep is drunk the drinker's face is practically buried in the mint.

Orangcade.

Make syrup as for Lemonade; add the juice of the oranges; pour into glasses $\frac{1}{3}$ filled with cracked ice; put a slice of orange in each glass.

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Raspberry Cup.

Mash and strain 1 pint of red currants; strain and pour the juice over shaved ice in cups; add 1 tea-spoonful of pineapple juice to each cup, and put on the top several fresh red raspberries.

Raspberry Shrub.

Place the raspberries in a stone jar; cover with the best cider vinegar; let stand until morning; strain. To one pint of juice; add 1 pint of sugar, 1 stick of cinnamon, 6 whole cloves and boil for 10 minutes. Put in jar or bottles and seal while hot. An excellent drink is made by adding half a glass of water to half a glass of the shrub.

MRS. P. M. FORD.

Strawberry Wine.

Mash your strawberries and currants. To every 3 quarts of strawberry juice, add 3 pints of currant juice, and for every quart of the combined juices add 1 pound of loaf sugar and 1 quart of water; strain and put into a clean, sweet cask. Leave uncorked until fermented, then put in bottles and seal. This wine is very nice served with chopped ice.



BREAD CAKES

AND CEREALS

Here is bread,
which strength-
ens man's heart.

Matthew Henry



BREAD, CAKES AND CEREALS

BREAD

Yeast is a plant, and the most favorable temperature for its growth is 65° to 68° F. Sugar is added to hasten fermentation. Dough made from yeast and flour is said to be "light" when it has doubled its bulk. If too light, the bread will be full of large holes, if not light enough, it will be soggy. If it is desired to bake the bread same day it is set, more yeast must be used. The loaves should continue to rise for the first 10 minutes after being put into the oven; it should brown during the next 20 minutes and during the last 15 minutes the heat should be reduced. As biscuits and rolls are thinner, they may be baked in a hotter oven than is used for bread. The crust will be tender if the loaf is rubbed with melted butter as soon as taken from the oven.

Yeast.

Boil 6 medium sized potatoes until soft; drain and mash. Add hot water to the water in which the potatoes were boiled until you have a quart. Stir into this, $\frac{3}{4}$ of a cup of flour which has been moistened with sufficient water to make a paste; add 1 table-spoonful of salt, 2 table-spoonfuls of sugar, the mashed potatoes, and let all come to a boil, stirring to prevent lumping. When nearly cool add 2 dissolved Yeast Foam cakes. This makes $1\frac{1}{2}$ quarts of yeast, $\frac{1}{2}$ cup of which will raise an

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ordinary baking of bread. Keep in a cool place. The yeast plant is destroyed by either intense heat or cold. In preparing yeast again, $\frac{3}{4}$ of a cup of the soft yeast may be used instead of the Yeast Foam.

Bread, No. 1.

If you have not prepared yeast, very good bread may be made with $\frac{1}{4}$ of a compressed yeast cake which must be used while fresh. To $\frac{1}{2}$ cup of prepared yeast or $\frac{1}{4}$ of a compressed yeast cake, dissolved in a little warm water, add 1 pint of warm (not hot) water. Into this, sift 1 sifter full of flour. Let rise over night. In the morning add 1 tea-spoonful of salt, 1 table-spoonful of sugar, lard the size of 2 walnuts and enough flour to make a loaf which may be handled easily; knead well; let stand in a warm place until it doubles in bulk; make into small loaves; let stand until light and bake in a moderately hot oven, in buttered pans.

Bread, No. 2.

To 1 pint of lukewarm water add $\frac{1}{2}$ cake of compressed yeast, dissolved in a little warm water. Sift 2 quarts of flour into a mixing pan; add 1 table-spoonful of sugar, 1 tea-spoonful of salt and 1 table-spoonful of soft butter; work well through the flour; make a hollow in the centre; add 1 pint of sweet milk, the water and yeast and work into a soft batter, leaving enough of the flour around the side of the pan to keep the dough from sticking to it. Cover and stand in a warm place to rise.

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When the batter is light enough to be made into a loaf, the top will be covered with bubbles. Stir in the flour which is in the pan and add enough more to make a loaf which may be easily handled; knead into loaves; let stand in a warm place until light; rub tops of the loaves with melted butter; bake in a moderately hot oven, shifting the loaves that they may be evenly baked. This makes 3 loaves of bread and a few light rolls.

Breakfast Bread.

To 2 cups of light dough (which may be taken from your bread-making), add $1\frac{1}{2}$ cups of sugar, 1 cup of shortening (half butter), 2 eggs, and spices to taste. Mix well; add $\frac{1}{2}$ cup of sweet milk, 1 scant tea-spoonful of soda, and 1 cup of seeded raisins, chopped. If too thin add a little flour. Bake in a slow oven from 30 to 50 minutes in buttered pans.

Brown Bread.

Put $\frac{1}{2}$ cup of sweet milk into a bowl; add $\frac{1}{2}$ cup of molasses. Into another $\frac{1}{2}$ cup of molasses, put $\frac{1}{2}$ tea-spoonful of soda and $\frac{1}{2}$ tea-spoonful of salt; put all together and add enough graham flour to make as thick as batter for corn bread. Bake in a buttered pan in a moderate oven.

Boston Brown Bread.

Sift together, 1 pint each of rye meal and corn meal; add 1 pint of sour milk in which 1 tea-spoonful of soda

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has been beaten, 1 cup of molasses and 1 tea-spoonful of salt. Stir until well mixed; pour into greased moulds with tight covers; steam for 3 hours, not allowing the water to stop boiling. If small loaves are desired, steam in one pound baking powder cans.

Raisin and Nut Bread.

Boil 1 pint of sweet milk; add 1 cup of rolled oats and cook to a mush; take from the fire; add 1 pint of scalded milk and 1 even tea-spoonful of salt. When lukewarm (not hot) add 1 cake of compressed yeast, dissolved in a little warm water, 1 pint of whole wheat flour, $\frac{1}{2}$ pound of stoned raisins, and 1 pound of Brazil nuts and English walnuts, chopped. Knead on a floured board until the loaf loses its stickiness and becomes elastic; form into two loaves; put in a warm place until light; bake in a slow oven.

Salt-rising Bread.

Let 1 pint of fresh, sweet milk come to a boil. Wet 2 heaping table-spoonfuls of corn-meal in a little water; add to the boiling milk; stir until it boils up well; remove from the stove; add $\frac{1}{4}$ tea-spoonful of soda, 1 tea-spoonful of salt, 1 tea-spoonful of sugar and $\frac{1}{4}$ tea-spoonful of ginger; stir all together well, leaving the silver spoon with which it is mixed, in the batter; cover and set in a warm place over night. In the morning add 1 cup of lukewarm water and enough flour to make a stiff

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batter; set in a pan of warm water in a warm place until the yeast rises to the top of the vessel. Proceed as with any other light bread.

Baking Powder Biscuit.

To 2 cups of flour add 4 tea-spoonfuls of baking powder and a pinch of salt; sift; add 1 table-spoonful of lard and 1 table-spoonful of butter, or 2 table-spoonfuls of either butter or lard. Work the shortening into the flour with the tips of the fingers; add enough milk to make a soft dough; toss onto a floured board; roll out lightly to $\frac{1}{2}$ inch thickness; cut with a biscuit cutter; bake in a very quick oven. Keep in mind that biscuit dough cannot be handled like raised bread dough, of which you make rolls. Kneading improves the bread dough, but biscuit dough must be handled as lightly and as little as possible. Do not try to shape the biscuits with the fingers as you do rolls.

Sour Milk Biscuit.

Sift 1 quart of flour to which has been added 1 tea-spoonful of salt; rub well into the flour, 1 table-spoonful of butter; put in pint of thick sour milk, to which has been added 1 tea-spoonful of soda, dissolved in a little warm water. Vary the amount of flour to make a soft dough, as no rule can apply to all flours. Read the caution in regard to handling the dough under Baking Powder Biscuit, as the success of your biscuits depends upon this.

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Tea Biscuits.

Prepare the same as for Baking Powder Biscuits. Roll thin; spread with butter and double; bake in a quick oven. Twin Biscuits may be made in the same way by cutting thin, spreading with butter and placing one on top of the other.

Cheese Straws.

Put a cup of flour on the mixing board; add a pinch of salt, a pinch of cayenne pepper and 2 table-spoonfuls of ice water chopped through the flour; toss together; roll on board; add 3 table-spoonfuls of ice water, $\frac{1}{3}$ pound of grated cheese, a little flour to knead; cut in strips and bake a light brown.

Coffee Rolls.

Take about the quantity of bread dough you would put into a loaf. Roll out until $\frac{1}{2}$ inch in thickness; spread with butter; put on a thick layer of sugar; grate $\frac{1}{2}$ nutmeg over the top or sprinkle with cinnamon if that spice is preferred; roll up carefully. Cut slices from the end of the roll, about 1 inch in thickness; put in a pan three inches deep; let rise; bake in a quick oven. If you would have the rolls good, use plenty of butter and sugar.

MRS. BAIRD.

Corn Bread.

To 1 cup of sour milk or sour cream, add $\frac{1}{2}$ tea-spoonful of soda. Stir into this, 2 eggs well beaten, and a

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pinch of salt; add 1 cup of corn-meal and 1 cup of flour; beat thoroughly and bake in a moderate oven from 20 to 30 minutes.

Corn Muffins.

Sift together $1\frac{1}{2}$ pints of flour, 1 cup of corn-meal and 3 tea-spoonfuls of baking powder; add 1 tea-spoonful of salt and 1 table-spoonful of sugar; work in 2 table-spoonfuls of melted lard or butter (the lard makes the more tender gems); add 1 pint of milk to which has been added 2 well-beaten eggs. Have muffin tins hot and well greased. Bake in a hot oven.

Corn Pone.

Sift together 3 cups of flour and $1\frac{1}{2}$ cups of corn-meal and 3 heaping tea-spoonfuls of baking powder; add 1 pint of sweet milk, 1 cup of sugar; $\frac{1}{2}$ cup of butter, and $\frac{1}{2}$ tea-spoonful of salt. Bake $\frac{3}{4}$ of an hour in a slow oven.

Delicate Rolls.

Put 3 cups of warm milk and 1 tea-spoonful of salt into a mixing bowl; stir in sufficient flour to make a stiff batter; add $\frac{1}{4}$ cup of sugar and $\frac{1}{2}$ cup of butter beaten together; add 1 well-beaten egg, and 1 yeast cake, dissolved in $\frac{1}{4}$ cup of warm water; beat all together, adding enough more flour to make the batter stiff. Set to rise and when light, turn onto a floured board and knead into a loaf; set to rise again and when light make into

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rolls any desired shape. Rub the top of the rolls with the beaten whites of eggs, mixed with a little lard and bake in a quick oven.

Dumplings.

To 1 pint of flour add 3 table-spoonfuls of baking powder and 1 tea-spoonful of salt; sift and add enough milk to make a stiff dough. Cut in squares and cook 20 minutes. If part of the meat or chicken is left in the kettle, the dumplings will not stick to the bottom.

MRS. CRAIG.

Graham Gems.

Sift together 1 cup of graham flour and 1 cup of white flour; add enough warm (not hot) milk to make a stiff batter; stir in a yeast cake which has been dissolved in a little warm water. Raise over night. Heat gem pans before filling and bake in a hot oven. Water may be used in place of the milk, in which case a little melted butter should be added.

Hoe Cake.

Moisten 1 quart of Indian meal to which has been added 1 tea-spoonful of salt, mixed through, with sufficient boiling water or milk to make a very stiff batter; let stand 3 or 4 hours, or until it shows air bubbles on the surface; make into thick cakes and bake in greased tins in the oven, or cut into slices and fry in pork fat on a griddle. Break in pieces instead of cutting and eat hot.

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Muffins.

Sift 1 pint of flour to which has been added 2 teaspoonfuls of baking powder; work into the flour with the finger tips, butter the size of a walnut; add $\frac{1}{2}$ teaspoonful of salt, 1 table-spoonful of sugar, 2 eggs, beaten light and sufficient milk to make a stiff batter. Drop into buttered moulds and bake in a quick oven.

Rice Muffins.

Sift 1 pint of flour to which has been added 2 teaspoonfuls of baking powder and 1 teaspoonful of salt. Add 2 tea-cups of cold boiled rice, $\frac{1}{2}$ pint of milk and 3 well-beaten eggs; beat all to a smooth batter. Grease muffin pans and fill each mould $\frac{2}{3}$ full; bake in a hot oven.

Pop-Overs.

Sift 1 cup of flour, to which has been added 1 teaspoonful of salt; wet the flour with $\frac{1}{2}$ cup of sweet milk. Beat the yolk of an egg until light; stir into the egg $\frac{1}{2}$ cup of milk. Put all together and beat. Fold in the beaten white of the egg. Butter the pans; fill half full of the batter and bake from 20 to 30 minutes in a quick oven.

GRIDDLE CAKES.

Buckwheat Cakes.

To 1 quart of lukewarm water, add buckwheat flour and white flour in the proportion of 2 cups of the buck-

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wheat to one of the white flour, sufficient to make a stiff batter; add 1 compressed yeast cake which has been dissolved in a little warm water. In the morning add $\frac{1}{2}$ tea-spoonful of soda and milk enough to thin. Bake on hot, greased griddle. Cakes may be made for several mornings by making a stiff batter of what is left. Cover, and in the morning add the soda, milk and salt.

Flannel Cakes.

Beat the yolks of 2 eggs until light; add 2 cups of milk and 4 cups of flour into which has been sifted 4 tea-spoonfuls of baking powder; add a pinch of salt and a table-spoonful of melted butter or lard; stir in the beaten whites of the eggs and bake on a hot griddle.

Hominy Pancakes.

To 1 cup of cold boiled or steamed hominy add 1 cup of milk, 1 table-spoonful of melted butter, 2 eggs, whites and yolks beaten separately, and enough flour to make a consistency for pancake batter. Season with salt and pepper and bake on a hot, well greased griddle.

Rice Griddle Cakes.

Boil $\frac{1}{2}$ cup of rice and when cold add 1 quart of milk, the yolks of 4 eggs and 2 cups of flour into which has been sifted 2 tea-spoonfuls of baking powder. Add the whites of the eggs beaten to a stiff froth and fry on a hot griddle.

THE BRIDE'S COOK BOOK

Waffles.

Beat the yolks of 3 eggs until light; add 1 table-spoonful of melted butter, 1 tea-spoonful of salt and 1 pint of sweet milk; stir in enough flour to make a thin batter; add the white of the eggs beaten to a stiff froth. Have waffle irons hot and well greased; cover well with the batter, taking care not to get too much in or it will run out when the irons are closed.

Alabama Waffles.

Beat separately, the whites and yolks of 2 eggs. To 1 pint of sifted flour add buttermilk, in which 1 tea-spoonful of soda has been dissolved, sufficient to make batter the consistency of strained honey; add the yolks of the eggs, 1 dessert-spoonful of melted lard, and lastly, the whites of the eggs. Have the waffle-irons hot and well greased; pour into them the waffle mixture, and cook quickly. The waffles should be of a golden yellow color, thin, and crisp enough to be eaten like crackers.

Rice Waffles.

To 1 cup of cold boiled rice, mashed, add 1 cup of flour into which has been sifted 2 tea-spoonfuls of baking powder; add 1 tea-spoonful of melted butter, a little salt, the beaten yolks of 3 eggs, and enough milk to make a thin batter. Lastly, add the whites of the eggs, beaten to a stiff froth. Beat well and bake in hot, well greased waffle irons. Serve very hot.

THE BRIDE'S COOK BOOK

Virginia Fried Mush.

Mix at night 3 table-spoonfuls of flour with 3 cups of corn-meal, and sift twice. Have 3 pints of hot water in the double boiler; add 2 tea-spoonfuls of salt, and sprinkle in the flour and meal, stirring constantly to prevent lumping; cook 3 hours; pour into a flat dish. In the morning, cut in slices, dip in sifted flour and fry quickly in hot fat. Serve very hot.

CAKES

Fine cakes require the best materials. Be sure that the eggs and milk are fresh, and always use the best butter. Swansdown cake flour is very good and the best results are had from the use of the Jennie Lisk cake tins. Use an earthen bowl, never tin, and a wooden or silver spoon. Drop eggs in cold water just before using. Line the cake tin with buttered paper; cut out the corners to make the paper fit the tin. A hotter oven should be used than for bread. Thin cakes, such as layer and sponge cakes should be baked 15 to 20 minutes; thicker cakes, from 30 to 40 minutes; loaf cakes an hour and heavy fruit cakes from 3 to 4 hours. If the cake browns before rising, the oven is too hot; if it cracks open across the top, the cake dough is too stiff. Beat the whites and yolks of eggs, separately. Measure all ingredients carefully. Have everything ready before you begin to put the cake together. Rub the butter and sugar together with a spoon, until of a creamy consistency. Beat

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the yolks until light; and beat again after adding the butter and sugar. Next add the flavoring. The milk and flour should be added alternately and always well beaten. Whether you use soda and cream of tartar, or baking powder, it should be sifted into the dough with the flour. Always beat the whites to a stiff froth and fold into the dough last, except in sponge cakes. In making sponge cake the whites and yolks of the eggs should be beaten separately and then put together when adding the sugar. Remove the cake from the pan as soon as possible after baking. Always *beat*, never *stir*, cake dough.

Use your best judgment in the use of flour for cake dough. No set rule can be given as some flours make a stiffer dough than others, even when the same amount is used. Note the thickness of your dough, and when successful, aim for the exact consistency next time.

Angel Cake.

Beat the whites of 9 eggs until stiff. Sift together 3 or 4 times, 1 cup of flour, $1\frac{1}{4}$ cups of sugar and 1 teaspoonful of cream of tartar; add the eggs, folding in as lightly as possible; add 1 teaspoonful of vanilla or almond extract; bake 40 minutes.

Bride's Cake.

Cream 1 cup of butter and 3 cups of sugar; add 1 cup of fresh sweet milk. Sift together three times 2 cups of

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plain flour, 2 cups of cake flour and 3 table-spoonfuls of baking powder; add to the creamed butter and sugar and the milk, alternately, with the well beaten whites of 12 eggs. Beat all hard for a few minutes; flavor with vanilla; bake slowly in a moderate oven. When cool, ice with the Bride's Icing.

Cheap Cake.

Cream $\frac{1}{2}$ cup of butter and 1 cup of sugar; add the whites of 3 eggs, well beaten, and 2 even cups of sifted flour, to which has been added 1 large tea-spoonful of baking powder; flavor to taste. Bake in a loaf.

Chocolate Cake.

Boil together until thick, stirring constantly, 8 table-spoonfuls of grated chocolate, 5 table-spoonfuls of white sugar, and $1\frac{1}{2}$ cups of sweet milk; set aside until the cake is ready. Cream together $1\frac{1}{2}$ cups of light brown sugar and $\frac{2}{3}$ of a cup of butter; add the well beaten yolks of 3 eggs, and beat in, alternately, $\frac{1}{2}$ cup of milk and 2 cups of sifted flour, to which has been added 2 tea-spoonfuls of baking powder. Now add the chocolate syrup, and lastly, the beaten whites of 3 eggs. Bake in layers and put together with Chocolate Filling No. 1.

MRS. E. C. HOAG.

Chocolate Loaf.

Boil $\frac{1}{2}$ cup of grated chocolate (Baker's) and $\frac{1}{2}$ cup of sweet milk until it thickens. To $\frac{1}{2}$ cup of butter and

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$\frac{1}{2}$ cups of sugar, creamed together, add 2 cups of sifted flour to which has been added 2 tea-spoonfuls of baking powder; flavor with vanilla and add the chocolate last.

Cocoanut Cake.

Cream $\frac{3}{4}$ of a cup of butter and 2 cups of sugar; add the yolks of 6 eggs well beaten, 1 cup of sweet milk and $3\frac{1}{2}$ cups of sifted flour to which has been added 2 tea-spoonfuls of baking powder; fold in the whites of 4 of the eggs, beaten to a stiff froth, reserving the other 2 whites for the filling which should be made according to the Cocoanut Filling recipe.

Cup Cake.

Beat 4 eggs, yolks and whites separately, put together; add 1 cup of milk and 3 cups of sifted flour. Flour 5 pounds of raisins, 3 pounds of currants, 1 pound of chopped citron, $\frac{1}{4}$ pound of candied lemon peel and candied orange peel chopped and mixed, 1 table-spoonful each of all kinds of spices, which have been steeped in 1 pint of brandy. Mix all well together, and add 1 glass of Port wine.

Delicate Cake.

(Old Fashioned)

Beat the whites of 22 eggs stiff enough to cling to the platter when turned upside down; add 1 pound of sugar creamed with 1 pound of butter; 1 pound of sifted flour, and any desired flavoring. Bake $1\frac{1}{4}$ hours

M. PEARSON.

THE BRIDE'S COOK BOOK

Devil's Food.

Cream 1 cup of butter and $\frac{1}{4}$ cup of sugar; add 3 eggs, yolks and whites beaten separately; $\frac{1}{2}$ cup of sweet milk, 3 ounces of melted chocolate, and $1\frac{3}{4}$ cups of sifted flour, to which has been added 2 tea-spoonfuls of baking powder. Bake in a flat tin.

Feather Cake.

Cream 1 cup of sugar and 1 table-spoonful of butter; add the beaten yolk of 1 egg, 1 cup of milk, 2 cups of sifted flour, to which has been added 1 heaping tea-spoonful of baking powder, the beaten white of the egg and flavoring to taste. Bake in a quick oven.

Fruit Cake. No. 1.

Cream 1 cup of butter and 2 cups of brown sugar; add 1 cup of strong clear coffee, 1 cup of molasses, 4 eggs, whites and yolks beaten separately; 2 tea-spoonfuls of soda, dissolved in a little water; 1 table-spoonful of cinnamon, 1 table-spoonful of cloves, 1 pound of raisins, $\frac{1}{2}$ pound of citron, a little candied orange and lemon peel, 1 pound of almonds, 1 pound of English walnuts; flavor with vanilla or brandy. Bake slowly for an hour or more. This makes three loaves.

Ginger Bread.

Beat 2 eggs; add 1 cup of New Orleans molasses, butter the size of an egg, 2 tea-spoonfuls of ginger and 1

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cup of sour milk in which is dissolved 1 tea-spoonful of soda. Add sufficient flour to make a batter and bake in a moderate oven. L. M. T.

Ginger Cake.

Beat 3 eggs, yolks and whites separately; add $\frac{1}{2}$ cup of molasses, to which has been added 1 tea-spoonful of soda, dissolved in a little warm water; butter the size of an egg, $\frac{1}{2}$ cup of sweet milk, 1 large tea-spoonful of ginger and 3 cups of sifted flour. Bake in 4 layers. Put together with any desired filling.

Ginger Layer Cake.

Beat together the yolk of 1 egg and butter the size of an egg; add 1 cup of molasses, 1 cup of boiling water, in which has been dissolved 1 tea-spoonful of soda; $\frac{1}{2}$ tea-spoonful each of cloves, allspice, cinnamon, and ginger; 2 cups of sifted flour. Bake in layers and put together with Chocolate Icing.

Groom's Cake.

Beat or cream together, $1\frac{1}{2}$ pounds of butter and $1\frac{1}{2}$ pounds of sugar; add the well beaten yolks of 15 eggs. $1\frac{1}{2}$ pounds of flour, sifted, to which has been added, before sifting, 2 table-spoonfuls of cloves, 3 table-spoonfuls of allspice, 1 table-spoonful of mace (spices ground) and 1 grated nutmeg. Add the beaten whites of the eggs, and the following fruit which has been well floured: $1\frac{1}{2}$ pounds of citron, cut in small pieces; $1\frac{1}{2}$

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pounds of currants; 5 pounds of raisins, seeded. If the dough is too stiff, squeeze in the juice of 1 or 2 oranges. Bake in a roaster with a cover.

Hard Times Cake.

Cream $\frac{1}{2}$ cup of butter and 2 cups of sugar; add 1 cup of sour milk or sour cream in which has been dissolved $\frac{3}{4}$ tea-spoonful of soda; 3 eggs, yolks and whites beaten separately, and 3 cups of sifted flour. Bake in layers and put together with jelly.

Jelly Cake.

Cream 2 cups of sugar and $\frac{1}{2}$ cup of butter; add 3 eggs, yolks and whites beaten separately, 1 cup of sweet milk, and 3 cups of sifted flour, to which has been added 1 tea-spoonful of soda and 2 tea-spoonfuls of cream of tartar; flavor with the grated rind of a fresh lemon; bake in 6 layers; put together with jelly, currant preferred.

Lady Cake.

Cream 1 cup of sugar and $\frac{1}{2}$ cup of butter; add $\frac{1}{2}$ cup of sweet milk, 2 cups of sifted flour, to which has been added 1 tea-spoonful of baking powder; fold in the beaten whites of 3 eggs; flavor with almond extract. Cup cakes can be made after the above recipe, adding the yolk of the egg with the milk. For variety $\frac{3}{4}$ of a cup of currants may be added.

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Maple-Cream Cake.

Cream $\frac{1}{2}$ cup of granulated sugar and $\frac{2}{3}$ of a cup of butter; add 3 eggs, whites and yolks beaten separately (reserve 1 of the whites for the icing); 4 table-spoonfuls of milk, and $1\frac{1}{2}$ cups of sifted flour to which has been added 2 tea-spoonfuls of baking powder. Bake in layers and put together with Maple-Cream Filling, made according to the recipe.

Marble Cake.

Beat together, $\frac{1}{2}$ cup of butter and $1\frac{1}{2}$ cups of sugar; add the whites of 4 eggs, beaten to a stiff froth; $\frac{1}{2}$ cup of sweet milk and $2\frac{1}{2}$ cups of sifted flour, to which has been sifted $2\frac{1}{2}$ tea-spoonfuls of baking powder. This mixture makes the white part of the cake. The dark part is made as follows: Beat together 1 cup of brown sugar and $\frac{1}{2}$ cup of butter; add the yolks of 4 eggs, beaten until light; $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of sweet milk, 2 tea-spoonfuls of cloves, 1 tea-spoonful of cinnamon, 1 tea-spoonful of allspice, and $2\frac{1}{2}$ cups of sifted flour to which has been added $2\frac{1}{2}$ tea-spoonfuls of baking powder. Put in cake pan in alternate layers or drops with the white.

Marshmallow Cake

Cream $\frac{3}{4}$ of a cup of butter and 2 cups of sugar; add 1 cup of milk and $2\frac{1}{2}$ cups of sifted flour, to which has been added 2 heaping tea-spoonfuls of baking powder;

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fold in last, the whites of 6 eggs, beaten to a stiff froth. Bake in layers and put together with filling made according to the Marshmallow Filling recipe.

Missionary Cake.

Cream 1 cup of sugar and $\frac{1}{2}$ cup of butter; add 1 cup of sour milk in which has been dissolved, $\frac{3}{4}$ tea-spoonful of soda; yolks of 3 eggs, 1 cup of strawberry or blackberry jam, $\frac{1}{4}$ tea-spoonful of nutmeg, 1 tea-spoonful of cinnamon, and 2 cups of sifted flour. Save the whites of eggs for the icing. Bake in layers and put together with Boiled Icing.

Molasses Cake.

Beat together $\frac{1}{2}$ cup of shortening, 1 cup of molasses and $\frac{1}{2}$ cup of brown sugar; add 2 well beaten eggs, 1 tea-spoonful of soda, dissolved in $\frac{1}{2}$ cup of sour milk; 1 tea-spoonful of ginger, and 2 cups of sifted flour. Bake in a large shallow pan in a slow oven.

Mountain Cake.

Cream 1 cup of butter and 2 cups of sugar; add 1 cup of milk, 4 cups of sifted flour, $\frac{1}{2}$ tea-spoonful of soda and 1 of cream of tartar, flavoring to taste, and the yolks and whites of 6 eggs, beaten separately.

Nut Layer Cake.

Cream 2 cups of sugar and 1 scant cup of butter; add 1 cup of milk and 3 cups of sifted flour to which has been added 3 tea-spoonfuls of baking powder; fold in last,

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the whites of 5 eggs, beaten to a stiff froth. Bake in layers and put together with a nut filling made according to the Sour Cream Filling recipe.

Nut Sticks.

Rub $\frac{1}{2}$ table-spoonful of butter into 1 pint of flour; add 1 even tea-spoonful of baking powder, $\frac{1}{2}$ tea-spoonful of salt; mix thoroughly; add just enough milk to roll into dough; roll $\frac{1}{4}$ inch thick; brush with milk; and spread with chopped hickory nuts; press into dough with rolling pin; cut into rings and sticks; lay in greased pans and bake a delicate yellow. Serve with the salad course.

Orange Cake.

Cream 1 cup of butter and 3 cups of sugar; add the yolks of 3 eggs well beaten, the grated rind and the juice of 1 large orange, and 2 table-spoonfuls of lemon juice. Add alternately, 1 cup of milk and 4 cups of sifted flour to which has been added 1 tea-spoonful of soda and 2 tea-spoonfuls of cream of tartar. Bake in a moderate oven in a funnel-shape pan. When cool cover with any desired icing.

Plain Cake.

Beat the yolks of 4 eggs; add 1 cup of sugar which has been creamed with $\frac{2}{3}$ of a cup of butter; add $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cups of sifted flour, and flavoring to taste; add the beaten whites of the eggs.

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Pork Cake.

To 1 pound of solid salt pork, chopped fine, add 1 pint of boiling water, 3 cups of New Orleans molasses, 1 cup of sugar, 2 table-spoonfuls of cinnamon, 1 pound of seeded raisins, dredged with flour; 2 tea-spoonfuls of soda, dissolved in the molasses; and 8 cups of sifted flour.

MRS. I. R. WHEELER.

Pound Cake.

Beat 1 pound of butter to a cream; stir in 1 pound of sugar; add the grated rind, and the juice of 1 lemon; 10 eggs, yolks and whites beaten separately; beat all together, thoroughly; sift into the mixture 1 pound of flour; beat thoroughly; bake in tins lined with buttered paper, in a moderate oven. This cake is delicious and will keep for weeks.

Snow Cake.

Beat the whites of 10 eggs to a stiff froth; add 1½ tumblers of sugar, 1 tumbler of sifted flour, to which has been added 1 tea-spoonful of cream of tartar; a pinch of salt and flavoring to taste.

Spice Cake. No. 1.

Cream ½ cup of butter and 1 cup of sugar; add 1 egg, ½ cup of molasses, ½ cup of sour milk, in which 1 tea-spoonful of soda has been dissolved; ½ tea-spoonful of cloves, 2½ cups of sifted flour, ½ cup of raisins. Bake

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30 minutes in a moderate oven. This cake is very nice baked in gem pans. MRS. F. S GENUNG

Spice Cake. No. 2.

Cream 2 cups of brown sugar and $\frac{1}{2}$ cup of butter; add 2 whole eggs and 1 extra white, well beaten. Dissolve 1 tea-spoonful of soda in 1 cup of sour milk; add to the mixture with 1 tea-spoonful of allspice, $\frac{1}{2}$ tea-spoonful of cinnamon, $\frac{1}{2}$ tea-spoonful of cloves, $\frac{1}{2}$ tea-spoonful of nutmeg and 2 cups of sifted flour. Beat all well together and bake in a loaf. MRS. J. GRAVES.

Sponge Cake.

Beat the yolks of 4 eggs for 5 minutes; add 1 cup of sugar, 4 table-spoonfuls of cold water, the whites of the eggs, 1 cup of sifted flour, to which has been added 1 table-spoonful of baking powder; flavor with lemon extract and bake in a moderate oven.

Sunshine Cake.

Beat separately, yolks and whites of 5 eggs; put together, and add 1 cup of sugar; stir well, and beat in gently, 1 cup of flour; flavor with 1 tea-spoonful of vanilla or lemon; bake in a moderate oven for 30 or 40 minutes.

Wedding Cake.

Cream 1 pound of light brown sugar and 1 pound of butter; add 12 eggs, yolks and whites beaten separately, and 2 tea-spoonfuls of English mixed spices. Flour 2

THE BRIDE'S COOK BOOK

pounds of seeded raisins, 2 pounds of currants, $\frac{1}{2}$ pound of citron, cut in small pieces, and $\frac{1}{2}$ pound of blanched almonds. The currants and raisins should be thoroughly washed and rubbed dry before flouring. Add the fruit to the mixture; add 2 glasses of whisky and 2 table-spoonfuls of lemon juice.

White Cake, No. 1.

Sift $1\frac{1}{2}$ cups of flour and 1 tea-spoonful of baking powder into a bowl; add 1 cup of sugar. Fill a cup half full of butter; add the whites of eggs to the cup and fill with sweet milk; pour into the bowl with the flour and sugar; flavor to taste, and beat for 5 minutes, by the clock.

A yellow layer cake may be made by substituting yolks instead of the whites. MARY E. HEDDING.

White Cake. No. 2.

Cream $1\frac{1}{2}$ cups of sugar and $\frac{1}{2}$ cup of butter; add 1 cup of sweet milk, $2\frac{1}{2}$ cups of sifted flour, to which has been added 1 heaping tea-spoonful of baking powder; flavoring to taste, and the beaten whites of 5 eggs.

OLIVE REYNOLDS.

ICINGS AND FILLINGS FOR CAKES.

Almond Cream Filling.

To 1 cup of sweet milk, add the well beaten yolks of 3 eggs, 2 table-spoonfuls of sugar and 1 tea-spoonful of



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cornstarch. Cook until smooth and thick; stir in $\frac{1}{2}$ pound of blanched and chopped almonds, and flavor with lemon. Put between the layers of the cake, and ice the top with Plain Boiled Icing, sticking almonds over the cake.

Boiled Icing. Plain.

Boil 2 cups of sugar and $\frac{1}{2}$ cup of water together until the syrup hairs as it drips from the spoon; pour this syrup over the beaten whites of 2 eggs, stirring until smooth. Different flavorings and colorings may be used, and nuts and fruits may be added. Have the cake out of the oven before making the icing, that it may have your whole attention.

Bride's Icing.

Melt in double-boiler, $\frac{1}{2}$ pound of marshmallows. Make a boiled icing of 1 cup of sugar and 5 table-spoonfuls of water, boiled together until the syrup hairs. Pour while hot over the beaten white of 1 egg; add the marshmallows, and beat until thick and cool enough to spread between the layers and on the top of the cake.

Caramel Filling.

Boil together 2 cups of coffee "C" sugar and $\frac{3}{4}$ cup of sweet milk until it hairs when dropped from the spoon; add a piece of butter the size of a walnut, and flavor with vanilla; beat until thick enough to spread, but spread before it is cold.

L. D. ADAMS.

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Chocolate Filling.

Cook over hot water until melted, 3 ounces of chocolate, 1 table-spoonful of butter, $\frac{3}{4}$ cup of cream and $\frac{1}{2}$ cup of sugar; put over the fire and boil until a soft ball will form between the fingers when dropped into cold water; stir in $\frac{1}{2}$ cup of chopped nut meats; set aside until nearly cool; add 1 tea-spoonful of vanilla; spread between the layers and on the top of the cake.

MRS. E. C. HOAG.

Chocolate Icing.

To 1 cup of sugar, add $1\frac{1}{4}$ bars of chocolate (grated), butter the size of a walnut and 2 tea-spoonfuls of water. Cook from 5 to 8 minutes; beat until it becomes thick; spread on the cake.

Cocoanut Filling.

Whip the whites of 2 eggs until stiff; add 1 cup of powdered sugar and enough fresh shredded or desiccated cocoanut to thicken. Spread between the layers and on the top of the cakes; sprinkle on as much cocoanut as the filling will hold.

Fig Filling.

To the Plain Boiled Icing, add 1 pound of figs which have been picked over, washed, chopped and cooked until tender. Spread between layers, reserving enough of the plain icing for the top.

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Lemon Cream Filling.

Cream 1 cup of sugar and $\frac{1}{2}$ cup of butter; add the juice and grated rind of 1 large lemon; add 1 tablespoonful of flour, the well beaten yolks of 3 eggs and 1 cup of hot water. Cook in a double boiler until the mixture thickens; spread between the layers of the cake; add icing to the top.

Lemon Icing.

Squeeze sufficient lemon juice over 2 cups of pulverized sugar to make it soft enough to spread; put between the layers and on the top of the cake, adding English walnut meats to the top. J. H. G.

Maple Filling.

Boil 1 pound of pounded maple sugar in just enough water to keep from burning. When it boils remove from the fire and beat until it begins to cool, taking care that it does not set. Pour slowly over the whites of 2 eggs which have been beaten to a stiff froth and mixed with 1 cup of powdered sugar. Spread on the layers and top; sprinkle with English walnut meats.

Marshmallow Filling.

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To 2 cups of sugar add enough water to dissolve; boil until the syrup boils; while hot drop into the syrup $\frac{1}{2}$ pound of marshmallows. Pour all (hot) into the beaten whites of 3 eggs. Spread between the layers, dropping cut marshmallows between and on the top of the layers.

MRS. M. R. FORBES.

THE BRIDE'S COOK BOOK

Minnehaha Filling.

Boil together 1 cup of sugar, 1 cup of chopped raisins and 1 cup of water until thick enough to spread nicely; add 1 cup of chopped nut meats.

Orange Icing.

Make a Plain Boiled Icing, and add the juice and grated rind of 1 orange; beat until thick; spread between the layers, adding bits of orange to the top of the cake.

Pineapple Filling.

Add 1 pound of chopped pineapple to the stiffly whipped whites of 2 eggs, and 1 cup of powdered sugar.

Sour Cream Filling.

Beat the yolks of 5 eggs until light; add 1 cup of sugar, 1 cup of sour cream and 1 cup of chopped nut meats; flavor with a few drops of almond extract. Cook the eggs, cream and sugar; add the nuts and flavor.

COOKIES, DOUGHNUTS, ETC.

Almond Cakes.

Beat for $\frac{1}{2}$ hour, 3 eggs and 1 cup of sugar; add 2 cups of sifted flour and $\frac{1}{2}$ pound of blanched almonds, chopped; drop from a spoon on greased tins, and bake in a quick oven.

Chocolate Bars.

Grate 1 cup of chocolate; add 3 well beaten eggs, 1 cup of sugar, 1 table-spoonful of brandy; 1 cup of

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chopped almond or walnut meats, 1 large tea-spoonful of baking powder, and enough sifted flour to allow rolling into long strips. Bake in a moderate oven and when done, cut in bars.

Hickory Nut Cookies.

Beat 3 eggs until the whites and yolks are well mixed; add 1 cup of chopped hickory nut meats dredged with flour; $\frac{1}{2}$ cup of sugar, $\frac{3}{4}$ cup of melted butter, 1 tea-spoonful of soda, and about 3 cups of sifted flour; roll thin; cut and bake in a moderate oven.

Northern Cookies.

Cream $1\frac{1}{2}$ cups of sugar and $\frac{2}{3}$ of a cup of butter; add 2 eggs, well beaten, 1 tea-spoonful each of nutmeg, cloves, and cinnamon; 1 tea-spoonful of soda dissolved in 4 table-spoonfuls of sour milk; 1 cup of raisins, candied orange peel (chopped fine), candied cherries and English walnuts; and enough sifted flour to make a stiff dough; cut in squares and bake in moderate oven. Beat the whites of 2 eggs with enough powdered sugar to make stiff; spread over the tops of the cookies when cold.

MRS. E. W. McCLURE.

Oatmeal Cookies.

Cream 2 cups of brown sugar and $1\frac{1}{2}$ cups of shortening; add 4 eggs well beaten, 1 tea-spoonful of soda, 4 cups of sifted flour, 1 cup of oatmeal, $1\frac{1}{2}$ pounds of chopped raisins, and nutmeg and cinnamon to taste.

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Roll out; cut, and bake in a moderate oven, in a greased pan.
MRS. ENGELS.

Rich Cookies.

Cream 2 cups of sugar and 1 cup of butter; add 2 well beaten eggs, $\frac{2}{3}$ of a cup of sour milk to which has been added 1 tea-spoonful of soda; sift 2 tea-spoonfuls of cream of tartar into a little flour; add sufficient sifted flour to make a dough which can be handled; roll thin, and bake crisp, in a buttered pan.

Spice Cookies.

Cream 2 heaping cups of brown sugar and $\frac{2}{3}$ of a cup of butter; add 3 well beaten eggs, $\frac{2}{3}$ of a cup of sour milk to which has been added 1 tea-spoonful of soda; 1 cup of raisins, 1 cup of chopped nut meats, $\frac{1}{2}$ tea-spoonful of ginger, 1 tea-spoonful of cinnamon, and enough sifted flour to make a very soft batter; drop into buttered pan and bake.
M. G. B.

Doughnuts.

Beat 3 eggs until light, add $1\frac{1}{2}$ cups of sugar, 3 table-spoonfuls of melted lard, a pinch of salt, a grating of nutmeg, $1\frac{1}{2}$ cups of sour milk, to which has been added 1 tea-spoonful of soda; and sufficient sifted flour to make a dough which can be rolled out. Fry in hot lard and sprinkle with powdered sugar. Be sure that the lard is just at the boiling point; if not hot enough, it will soak into the doughnuts, and if too hot will burn.

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Ginger Snaps.

Beat together 1 pint of molasses, 1 cup of butter, 2 tea-spoonfuls of ginger, 2 tea-spoonfuls of soda, and sufficient sifted flour to make a stiff dough; roll out; cut and bake.

MRS. CHAMBERLIN.

Hermits.

Cream $1\frac{1}{2}$ cups of sugar and 1 cup of butter; add 4 eggs well beaten, 4 table-spoonfuls of sour milk to which has been added 1 tea-spoonful of soda; 2 tea-spoonfuls of cinnamon, 1 tea-spoonful of cloves, 1 cup of chopped raisins, and sifted flour enough to make a soft dough. Roll thin, as for wafers, and bake.

C. H. P.

Hypocrites.

Beat 3 eggs very light with a generous pinch of salt; add $1\frac{1}{2}$ table-spoonfuls of sugar, 1 large table-spoonful of melted butter, and sifted flour enough to roll out thin; cut in narrow strips and fry the same as doughnuts; sprinkle while hot with powdered sugar. Hypocrites are very nice served with coffee as a light refreshment, or at luncheon.

Kisses.

Beat together until stiff, the whites of 4 eggs and a short pint of sugar. Whip until the mixture retains its shape; drop on buttered paper placed in the bottom of a pan, and bake in a slow oven.

THE BRIDE'S COOK BOOK

Marguerites.

Beat 2 eggs slightly; add 1 cup of brown sugar, $\frac{2}{3}$ tea-spoonful of salt, and $\frac{1}{2}$ cup of sifted flour, to which has been added $\frac{1}{4}$ tea-spoonful of baking powder. Mix well, and add a cup of pecan meats cut fine; bake in small fancy buttered tins, decorating each cake with half a nut.

Oatmeal Wafers.

Rub together 1 cup of brown sugar and 1 cup of shortening; add 2 cups of rolled oats and 1 tea-spoonful of soda dissolved in 2 table-spoonfuls of boiling water. If more liquid seems necessary, add a little more boiling water. Mix well, and allow to become cold before rolling out. Bake quickly, in buttered pan.

Vanities.

Rub $\frac{1}{4}$ cup of butter and $\frac{1}{4}$ cup of lard into 2 cups of sifted flour; add 1 egg, and a little salt, and mix well with ice water; roll thin; cut in squares; brown in hot lard. Serve with honey.

CEREALS

Appetizo.

Pour over a table-spoonful of hot milk and send to the table; sliced peaches or bananas are delicious with Appetizo.

THE BRIDE'S COOK BOOK

Celery Flakes and Egg-O-See.

Celery Flakes, Egg-O-See and all flake foods are greatly improved by toasting a few minutes in the oven before serving.

Cracked Wheat.

Cracked Wheat should soak several hours before cooking. Like oatmeal, it takes long cooking before being right for the stomach.

Cream of Wheat.

Cream of Wheat is probably the quickest and easiest breakfast-food to prepare. Cook according to the directions on the box.

Oatmeal.

Quaker Oats are probably the best on the market, and as oatmeal should be thoroughly cooked, it is a good plan to cook while preparing the evening meal, and reheat in the morning. Put 1 cup of oatmeal in the top part of the double boiler; this will take nearly a quart of boiling water; set over the fire until it boils up well; place over the hot water and cook for 2 or 3 hours. If liked dry, oatmeal may be eaten after being cooked from 40 to 60 minutes. Serve with sugar and cream.

Pettijohn.

This food is delicious, prepared according to the directions on the package and served with sliced bananas.

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Boiled Rice.

Pick over and wash 1 cup of rice. Have 2 quarts of water boiling on the fire; add 2 tea-spoonfuls of salt; add the rice, very slowly, stirring constantly. The rice may now be cooked over the fire for 30 minutes or until soft, or it may be put into a double boiler and steamed for 45 minutes. When preparing rice for dessert, use half the quantity of water and when this is absorbed, add scalded milk. In case the rice is boiled over the fire; put it in a colander and allow cold water to run through it after it is done; return to the fire over a vessel of boiling water and reheat before serving. If stirred with a fork during the cooking, the kernels will not be broken.

Shredded Wheat Biscuit.

Pour a table-spoonful of hot water over the biscuit and set in the oven to heat; serve with cream and sugar.



EGGS

The warmest-
hearted hen can-
not lay a boiled
egg

The Foolish Almanack



E G G S

To test eggs place the large end (which contains the life of the egg) to the tongue. It should grow warm immediately, while the small end will remain cold. Unless the egg is in this condition it is unfit for the stomach. Eggs should always be kept on ice or in a very cold place.

Baked Eggs.

Butter your muffin pans or egg cups and drop an egg into each cup, taking care not to break the yolks. Season with salt and pepper; bake until the whites become hard and firm; serve with toast and garnish with parsley.

Boiled Eggs.

Put eggs in cold water and when the water boils hard you have a delicately boiled egg. The white will be velvety and not tough. For medium boiled, allow 5 minutes; for hard boiled, 10 to 15 minutes. Another way is to boil the water and while the water is at the boiling heat, drop in your eggs and let stand 10 or 15 minutes.

Italian Eggs on Toast.

Boil 6 eggs 15 minutes; chop the whites and rub the yolks through a sieve. Make a cream dressing as follows: 2 table-spoonfuls of melted butter, 2 cups of warm milk; mix with the chopped whites. Serve on toast and scatter the yolks on top.

THE BRIDE'S COOK BOOK

Plain Omelet.

Beat the whites to a stiff froth that will stand alone, and the yolks to a smooth cream; add to the yolks, salt, pepper and a little milk; then beat in the whites with the egg beater; have the skillet hot and when the butter hisses, pour in the egg mixture; do not stir, but if there is a tendency to stick, run a broad knife blade under the omelet. If your oven is hot, set the omelet in for a few minutes as this will help make it form. When turning out on a platter, be careful not to break the omelets. Omelets should be served immediately, as they fall and flatten out from standing.

Washington Omelet.

Put 1 cup of milk into a skillet; let it come to a boil, pour it over 1 cup of bread crumbs and let stand to cool a little. Then break 6 eggs and stir into the bread crumbs and milk until it is well mixed; season with salt and pepper and pour into a hot skillet; fry slowly, cut in squares and turn. Fry a delicate brown and serve at once.

MRS. M. M. SNYDER.

Pickled Eggs.

Have eggs hard boiled, remove the shells and cut in halves across; remove the yolks into a bowl; chop some mustard pickles; add yolks; season with salt, red pepper, a little of the mustard, and vinegar, and mix to a paste. Refill the whites and serve on lettuce leaf with Mayonnaise Dressing as a relish.

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Poached Eggs.

Open the eggs carefully, one at a time so as not to break them and place on a wet saucer; slip them into boiling water which has salt and vinegar added; cook about 3 minutes; lift carefully with a perforated skimmer so as to drain off all the water; serve on buttered toast.

Scalloped Eggs.

Have as many hard boiled eggs as there are persons to serve. Slice them; place a layer of finely rolled bread crumbs in the bottom of a baking dish; season with salt and pepper; add a layer of sliced eggs, highly seasoned; add more bread crumbs and seasoning and so on until all are used, having bread crumbs on top. Cover this with bits of butter and enough hot sweet milk to thoroughly moisten all bread crumbs; cover and bake 15 minutes; remove cover and brown and serve at once.

C. S. E.

Scrambled Eggs.

Break eggs in a warm buttered skillet taking care not to break the yolks; season with salt, pepper and a little butter. When the whites begin to set, stir gently from the bottom until the eggs are cooked as desired.

Shirred Eggs.

Beat the eggs thoroughly and season with salt, butter and pepper. Butter egg cups or muffin pans; pour eggs in and bake until firm.

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Stuffed Eggs.

Take number of eggs desired and boil hard; break off shell; cut in halves, across; remove yolks, being careful not to break the hard boiled white. Put yolks in a chopping bowl and mash to a paste and then add a few mustard pickles chopped fine. Season with pepper and salt and serve on a lettuce leaf with Mayonnaise Dressing.

Eggs and Tomatoes.

Select as many round, firm tomatoes as there are persons to be served. Wash them and cut a thin slice off the top of each for a cover and scoop out sufficient space to admit an egg. Put in each a little butter; drop in the egg, taking care not to separate the white and yolk, season with salt and pepper; place a dot of butter on each egg and a little minced parsley on the butter. Replace the cover and bake about 20 minutes in a hot oven.



MISCELLANEOUS

Cookery is be-
come an art, a
noble science.

Robert Burton

MISCELLANEOUS

CHAFING DISH RECIPES

Creamed Chicken with Mushrooms.

To prepare creamed chicken with mushrooms for the chafing-dish, stew the chicken until the meat falls from the bones; when cool, dice and put into the chafing-dish with a little of the liquor in which the chicken was cooked; add a pint of rich milk and a can of mushrooms. Thicken with flour that has been well blended with butter; season with salt and pepper; cook for 10 minutes. Serve on toast.

Lobster a la Newburg.

For every 2 cups of lobster meat, allow 4 table-spoonfuls of butter, 1 table-spoonful of flour, 3 hard boiled eggs, $\frac{1}{4}$ cup of Sherry, and 1 cup of cream. Rub the butter and flour together; put into the chafing-dish over the fire; when heated add the lobster meat, the whites of the eggs pressed through a sieve, the yolks of the eggs, mashed fine with a little cream; stir until hot; add the Sherry; season and serve on toast.

Oysters and Celery.

Place in a chafing-dish 2 rounded table-spoons of butter. When it boils add 1 pint of fresh bulk oysters. Pepper and salt to taste, using paprika if liked. Cook until edges of oysters begin to curl. Have ready a full

THE BRIDE'S COOK BOOK

pint of nice celery, cut across the stalk into thin slices. As soon as the oysters are done, as described above, stir in the celery and cook all until thoroughly hot. When almost done thicken the mixture with 1 even table-spoonful of flour, which has been rubbed smooth in cream. Serve on dry toast. It is not intended to cook the celery, merely heat it thoroughly.

Pigs in Blankets.

Wrap large oysters in thin slices of English bacon; pin bacon together with toothpicks; season with salt and pepper. Have chafing-dish very hot; cook just long enough to crisp the bacon; serve on toast.

MRS. J. H. RANNEY.

Royal Escalop.

2 cups of finely chopped, lean, boiled ham; 6 hard boiled eggs minced fine; 1 cup of cream sauce; $\frac{1}{2}$ cup of fine bread crumbs, rolled in a table-spoonful of melted butter highly seasoned with red and black pepper, dry mustard and salt. Butter an earthen baking dish. Place in the bottom a layer of $\frac{1}{3}$ of the ham, then $\frac{1}{3}$ of the egg, then a layer of the cream sauce. Continue to place layers of the ingredients in the dish in the same order, completing by spreading the bread crumbs on top of all. Place the dish in a hot oven long enough to heat through and brown the top. The cream sauce should be made by melting 2 rounding table-spoons of butter, add-

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ing a level table-spoonful of flour. Rub the flour into the melted butter to a smooth paste. Thin with a coffee-cup full of cold milk. Stir well and boil 2 minutes. Add pepper and salt to taste.

Welch Rarebit.

Mix together in a chafing-dish 1 wine-glass of ale, 1 tea-spoonful Worcestershire sauce and 1 tea-spoonful of dry English mustard. Add $\frac{1}{2}$ pound of American cheese, cut fine. Add salt, black and cayenne pepper to taste. Place over the flame and as soon as the cheese begins to melt stir well with a spoon until smooth. Let the mixture come to a boil, stirring all the time. Pour over toast, dry or buttered, as preferred.

Some cooks prefer to add, just before serving, the yolk of an egg.

SANDWICHES

Almond Sandwiches.

Blanch the almonds; chop very fine; mix with Mayonnaise Dressing; spread between slices of buttered bread; cut in fancy shapes.

Beef Sandwiches.

Cut roast beef thin and place between thin slices of buttered bread. Add horseradish if desired.

Brown Bread Sandwiches.

Slice the bread thin; add a slice of lettuce and spread with Mayonnaise Dressing.

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Cheese Sandwiches.

Grate cream cheese; season with salt, paprika, a little mustard and a few English walnut meats. Put between thin slices of buttered bread.

Chicken Sandwiches.

Put between thin slices of buttered bread, minced chicken mixed with Mayonnaise Dressing.

Club Sandwiches.

Toast thin slices of bread; butter; lay on strips of boiled bacon thin slices of chicken, a little chopped pickle, Mayonnaise Dressing, and a lettuce leaf at the top and bottom; serve hot.

Ham Sandwiches.

Put thinly sliced or minced ham between slices of buttered bread. Add mustard if desired.

Lettuce Sandwiches.

Cut the crust from fresh bread; slice thin; lay on a lettuce leaf and spread with Mayonnaise Dressing.

Maple Sandwiches.

Make an icing according to the Caramel Icing recipe; add walnut meats, chopped fine; spread on thin slices of bread.

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Nasturtium Sandwiches.

Wash and look over the nasturtium blossoms; dry with a napkin; lay on white or brown buttered bread; cut in fancy shapes, adding a blossom to the top of each sandwich.

Nut Sandwiches.

Chop together 1 cup of hickory nut, walnut and pecan meats; add half the quantity of mashed hard boiled eggs that you have of the chopped meats; mix with Mayonnaise Dressing. Spread between slices of buttered bread to which has been added a lettuce leaf trimmed to fit the bread.

Olive and Egg Sandwiches.

Seed and chop fine any number of olives; allow half the quantity of hard boiled eggs, mashed; season with paprika; mix with Cream Mayonnaise; spread on thin slices of bread.

Rolled Sandwiches.

Cut the crust from fresh white bread; slice thin and butter; spread with minced meats, chopped nuts, chopped dates, stewed figs, or cheese, as desired. Roll with the hands; pin in a damp napkin and let stand for several hours.

Sardine Sandwiches.

Remove sardines from box with as little of the oil as possible. Put in shallow bowl. Pour hot water over

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them to remove oil and immediately pour the water off. Remove the bone and as much as possible of the skin.

With a fork break the meat up fine. Then grate over it with a fine grater the rind of a washed, fresh lemon. Cut lettuce with silver knife into fine threads. Add sparingly to the sardines, with lemon juice to taste. Stir all well together with fork. Spread between slices of buttered bread.

Tomato Sandwiches.

Skin; slice and lay between thin slices of buttered white bread, ripe tomatoes; add Mayonnaise Dressing.

CANDY

French Cream.

Put the white of 1 egg in a small bowl; add as much cream, milk or water, and stir in as much Confectioners' XXXX sugar as it will take. First roll the sugar as fine and smooth as possible, with a glass rolling-pin or a bottle. Place all on a piece of marble and knead with the hands, making a soft dough; flavor to taste. Several batches may be mixed with different flavorings and colorings. Burnet's coloring is excellent and comes in a number of shades.

Salted Almonds.

Blanch the almonds and put into a pan containing enough melted butter to cover the nuts; put in an oven

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until nicely browned, stirring often that they may parch evenly; remove from the oven and sprinkle with salt.

Butter Scotch.

Melt 1 pound of brown sugar, slowly, without water, being careful not to burn; when dissolved, add $\frac{1}{4}$ pound of butter beaten to a cream; stir constantly; flavor with 1 ounce of ground ginger.

Chocolate Creams.

Prepare the cream as for French Cream; color and flavor to taste; mould in balls or fancy shapes. Melt any good bitter chocolate, and with a wire dip the creams in and out of the chocolate and set on paraffin paper to dry.

Cream Caramels.

To 1 pint of sugar, add $\frac{1}{2}$ pint of cream and $\frac{1}{4}$ pound of chocolate; put into a saucepan over the fire and stir until the mixture has cooked 8 or 10 minutes; try in cold water, and if it forms a soft ball when dropped into cold water and rolled between the fingers, it is done. It may have to cook 15 minutes. Pour into greased pans and when cool mark off in squares.

Cream Wafers.

Prepare as for French Cream; roll out and cut with the top of a salt shaker. Use Burnet's Leaf-green with wintergreen flavor; leave white for peppermint; use Red with cinnamon flavoring; and Orange color with orange flavor.

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Stuffed Dates.

Remove the seeds from the dates and fill with French Cream. Any desired flavor may be used, but vanilla is very good.

Divinity Candy.

Boil together 3 cups of granulated sugar, $\frac{1}{2}$ pint of corn syrup; and $\frac{1}{2}$ pint of sweet milk, until it will hair when dropped from the spoon. When done add $\frac{1}{2}$ table-spoonful of butter and 1 table-spoonful of vanilla. Beat hard and constantly until it begins to thicken; pour in 1 pound of nut meats; turn onto a buttered platter.

Fudge.

Take 2 cups of granulated sugar, $\frac{2}{3}$ cup of milk and cream, mixed; $1\frac{1}{2}$ bars of grated chocolate, butter the size of a walnut, and let boil hard for 8 minutes; remove from the fire; beat to a cream; turn out onto a buttered plate; when cool mark off in squares.

Cocoanut Fudge.

Make exactly the same as Fudge, omitting the chocolate and adding 1 cup of grated cocoanut just before taking from the fire.

Hoarhound Candy.

Steep 2 ounces of dried hoarhound in $\frac{1}{2}$ pint of water for $\frac{1}{2}$ hour; strain, and to the pint of liquor add $3\frac{1}{2}$ pounds of brown sugar; boil until will harden when

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dropped into cold water; pour onto buttered plates and mark off in squares before it is entirely cold.

Maple Fudge.

Boil together until it hardens when dropped into cold water, 2 cups of maple sugar, 1 cup of cream, and butter the size of a large walnut; stir constantly. When done add 1 cup of English walnut meats, chopped fine and 1 tea-spoonful of vanilla. Beat until it thickens and pour onto a buttered platter; when cool mark off in squares.

Molasses Candy.

Boil together for 10 minutes, 2 cups of Coffee "C" sugar, $\frac{2}{3}$ cup of molasses (New Orleans preferred) and 1 table-spoonful of vinegar; cool, pull and cut into two inch lengths.

Vinegar Molasses Candy.

Boil together until it hairs, 2 cups of coffee "C" sugar, $\frac{1}{2}$ cup of water and 1 large table-spoonful of sharp vinegar; add any desired flavor and pour onto a buttered platter.

Candied Orange Peel.

When using oranges for dessert or when making Orange Marmalade, the peels may be made into Candied Orange Peel as follows: Boil the peel in water until tender. Make a syrup of 2 cups of sugar and $\frac{1}{2}$ cup of

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water, or, if you have but a small amount of peel use 1 cup of sugar and 5 table-spoonfuls of water; let cook until a thick syrup is formed; add the peel cut in narrow strips, and cook until it candies. Remove to a colander; drain and put away.

Pecan Candy.

Boil together 2 cups of Coffee "C" brown sugar and $\frac{1}{2}$ cup of cream until the syrup begins to turn to sugar; pour in 1 cup or more of pecan nut meats; stir and pour onto a buttered platter.

Peanut Candy.

Boil together until brittle when dropped into cold water, 3 cups of Coffee "C" sugar, 1 cup of New Orleans molasses, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ tea-spoonful of soda and 1 cup of water. When done add the peanut meats, stirring all the time; lastly, add the soda which has been dissolved in a little cold water; beat hard; pour onto a buttered platter; when cold break in pieces.

Pop-Corn Balls.

Boil together until it hardens when dropped into cold water, 1 cup of molasses, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ tea-spoonful of vinegar and butter the size of an egg; pour over freshly popped corn; flour the hands and form into balls.

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Vinegar Candy.

Boil together until it hardens when dropped into cold water, 2 cups of sugar, $\frac{1}{2}$ cup of water; $\frac{1}{2}$ cup of vinegar and butter the size of a walnut; pour onto buttered plates and when sufficiently cool, pull until very white, and cut into 2 inch pieces.

Creamed Walnuts.

Roll balls out of French Cream; flatten and press on each a half walnut meat. Use Burnet's coloring and make some pink, some green and leave others white.

HOUSEHOLD HINTS

THE DINNER TABLE.

Much tact is required in entertaining at dinner. The most important factor of dinner-giving is the selection of guests; these should be congenial, and to this end the hostess should exercise her very best judgment.

Those guests present who do not meet frequently should be seated next each other, and it is a happy result when a good conversationalist is placed beside a guest of retiring disposition. Where the company is composed of both ladies and gentlemen, they should be alternated. The hostess should contrive to have everything possible pertaining to her dinner, done, before the arrival of the guests, in order that she may devote all the time she can before dinner to her friends, making them feel at home and seeing that they are properly introduced.

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In dressing the table, the table felt is placed first; then the spotless linen. A warm flatiron will remove the creases from the tablecloth, and give a smooth attractive surface; next the dainty centerpiece is added with a vase or basket of flowers, or perhaps a more elaborate floral design. The napkins should be neatly folded and placed either in front or immediately to the right of each place, depending entirely upon whether or not soup is to be served before the guests are seated or afterward from a tureen. The silver should be laid in line with courses to be served—from right to left toward the plate—in this order; cocktail fork, soup spoon, fish fork, and dinner knife. Put the salad fork, dinner fork, and dessert fork to the left of the plate. The desired number of tea spoons and the coffee spoon should be placed in front of each plate. The bread-and-butter plate should be a little to the left and in front, with its ball of butter and the spreader. The water glass and wine glass should be placed at the right, and individual salt cups should be at the left of the plate. Olives, celery, radishes, and any relish may be placed on the table with the soup course.

The menu usually runs in the order given: An appetizer, such as cocktails or grape fruit; Russian caviare on toasted crackers; soup, celery and salted wafers; fish, always boiled or baked, never fried, with sauce or jelly; meat, sauces, gravy or jelly; vegetables, bread or biscuit; entrees; salad and wafers; dessert, creams, ices, cake, pie or pudding; salted almonds, cheese, crackers, coffee,

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candy mints. Finger bowls should always be passed with the last course. The hostess should always see that the guests have finished each course before laying aside her silver. When the meal has come to a close the hostess rises and with the ladies adjourns to the parlor or the drawing room, while the gentlemen seek a cozy den or nook to enjoy their cigars.

IN THE KITCHEN.

In furnishing your kitchen, study well your space. If you do not want a bare floor, cover it with a pretty piece of linoleum or a heavy piece of oil-cloth; in the end the linoleum is far the cheaper as it wears three or four times as long. Have the colors correspond with the tinting of the wall.

At the windows hang pretty Swiss sash curtains on rods that can be easily taken down for the curtains to be washed; two sets are necessary.

Next add a modern kitchen cabinet; study well its convenience and size, and do not select one so large that no place is left in a small kitchen for anything else. Add two kitchen chairs, and enamel them a pretty bright red. A kitchen should have a clock, a roller towel and on the drain of the sink, a soap dish and a bottle of ammonia.

There is nothing prettier than an attractive kitchen and pantry, and if one is doing one's own work, the temptation will be to add many pretty things, such as white porcelain made up in various pans, kettles, sauce-

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pans, pie pans, jelly cake pans, cups, bowls, pitchers, molds, etc.

The pantry should contain nothing but the kitchen utensils, kitchen dishes, dry groceries, and articles not kept in the ice box. A dainty sash curtain should be hung at the pantry window. When putting your pantry in order, after washing and drying the shelves, sprinkle well with powdered borax. This will insure you against troublesome insects. Put on the fancy white paper. Arrange the pans, etc. Spices, dried fruits, herbs, etc., should be kept in covered boxes.

LIST OF KITCHEN UTENSILS.

Porcelain dish pan	One coffee-pot
Dish drainer	Set of Jennie Lisk cake
Six porcelain pans (various sizes)	pans
Three saucepans	The Lisk Roaster
Four porcelain kettles (various sizes)	Two granite wash pans
One tea-kettle	One small brush for washing vegetables
One teapot	Two dripping-pans
Three porcelain bowls	Soup strainer
Two porcelain cups	Colander
Three skillets	Coffee strainer
One double-boiler	Skimmer
One maplewood potato masher	Dustpan
Three porcelain pie pans	Two brooms
	Duster
	Two dozen tea towels

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Dish mops or cloths	One small saw
One china rolling-pin	Dover egg beater
One small brush for the hands	Three kitchen forks
Meat grinder	Three large forks
One slate, for jotting down groceries wanted	Three large spoons
Three kitchen knives	One small saw
Two carvers	Lemon grater
	Nutmeg grater
	Flour sifter

Be very careful in selecting an icebox; a good one will last a lifetime. See that it is perfectly sanitary in its construction—that it can be largely taken apart, washed, and disinfected. Select one that has a separate compartment for milk and butter as they absorb the odor of other things very readily. The icebox must be kept sweet and clean; should be washed every time fresh ice is put in, and the drain pipes and slides thoroughly aired in the sunshine at least once a week.

The china closet should contain only the china that goes on the dining table. If one is handling the dainty pieces themselves, there is no reason why the best ones cannot be used, if so desired; otherwise, it is well to have a pretty semi-porcelain set for everyday use.

In washing the dishes a fine lustre is given by adding ammonia to the hot suds. Scald before wiping, taking care not to allow boiling water to touch the glassware. Rinse out the dish towels and hang in the air to dry.

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A little cornstarch mixed with salt will keep it from lumping.

An oyster shell put in the teakettle will collect the crust that forms in the kettle and thus save the kettle from disagreeable roughness.

Add a little turpentine to the water when washing the windows or the stove.

Flaked breakfast food is greatly improved by warming in the oven, leaving the oven door open to prevent burning.

A small dish of water with a few drops of carbolic acid placed under the stove adds moisture, and disinfects.

TIME TABLE FOR MEAT, FISH AND FOWL

FOR BROILING.

Steak, 1 to 1½ inches thick	10 to 15 minutes
Lamb Chops	10 to 12 minutes
Mutton Chops	12 to 15 minutes
White Fish	20 minutes
Blue Fish	20 minutes
Cod, Salmon or Halibut Steak	15 minutes
Chicken	20 to 30 minutes
Quail	10 to 15 minutes

FOR ROASTING.

Beef, per pound	8 to 10 minutes
Beef, well done, per pound	10 to 15 minutes
Beef, Fillet	20 to 30 minutes
Mutton, per pound	10 to 15 minutes

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Leg of Lamb, per pound	15 minutes
Veal, per pound	20 minutes
Pork, per pound	30 minutes
Chicken 3 to 4 pounds	1 to 1½ hours
Turkey, ten pounds	3 to 3½ hours
Goose, ten pounds	2 to 3 hours
Duck	40 to 60 minutes
Wild Duck	30 to 40 minutes
Pigeons	30 to 45 minutes
Fish, 3 to 4 pounds	45 minutes to one hour
Small fish	30 minutes

FOR BOILING.

Beef, 3 to 4 pounds	3½ to 4 hours
Beef, 1½ to 2 pounds	2½ hours
Corned Beef, 4 to 5 pounds	4 to 5 hours
Tongue	3 to 4 hours
Turkey, 10 pounds	2 to 3 hours
Chicken, 3 pounds	1½ hours
Bluefish, 5 pounds	45 minutes
Bass, 5 pounds	45 to 50 minutes
Lobster	25 to 30 minutes

TIME TABLE FOR CEREALS.

Quaker Oats	1 hour
Rolled Oats	1 hour
Pettijohn's	30 minutes
Wheatena	30 minutes
Rice	1 hour
Cracked Wheat	4 hours

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TIME TABLE FOR COOKING VEGETABLES.

Potatoes, boiled	20 to 30 minutes
Potatoes, baked	30 to 45 minutes
Sweet potatoes, boiled	25 to 35 minutes
Sweet potatoes, baked	35 to 50 minutes
Squash, boiled	25 minutes
Squash, baked	45 minutes
Green peas, boiled	20 to 40 minutes
Shell beans, boiled	$\frac{1}{2}$ to 1 hour
String beans, boiled	1 to 2 hours
Green corn, boiled	15 to 25 minutes
Asparagus	15 to 30 minutes
Spinach	25 to 35 minutes
Tomatoes (fresh)	20 to 35 minutes
Tomatoes (canned)	20 to 30 minutes
Cabbage	45 minutes to 1 hour
Cauliflower	20 to 35 minutes
Onions	45 minutes to 1 hour
Turnips	30 to 45 minutes
Beets	2 to 4 hours
Parsnips	30 to 45 minutes
Carrots	45 minutes to 1 hour

WEIGHTS AND MEASURES

To be successful in cooking one must be very accurate in weighing and measuring. It is well to be provided with a regular measuring cup which has lines indicating

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the smallest portion of the cup and the full capacity. Flour, sugar, and soda should always be sifted before measuring. In measuring by the spoonful always level off with the point of a knife, unless the recipe calls for a heaping spoonful. In measuring half a spoonful of any dry ingredient level off and cut in half lengthwise, never crosswise. To obtain quarters, measure across the half. An eighth of a tea-spoonful is really the mysterious "pinch" of any ingredient that so often puzzles cooks. Butter or lard should be measured solid in the cup or spoon.

TABLE OF WEIGHTS AND MEASURES.

3 Tea-spoonfuls	1 Table-spoonful
4 Table-spoonfuls	1 Wineglassful
2 Wine glasses	1 Gill
2 Gills	1 Tea-cupful
2 Tea-cupfuls	1 Pint
4 Tea-spoonfuls of salt	1 Ounce
1½ Tea-spoonfuls of sugar	1 Ounce
2 Table-spoonfuls of flour	1 Ounce
2 Cupfuls of granulated sugar	1 Pound
1 Quart of sifted flour	1 Pound
10 Medium sized eggs	1 Pound
2 Cupfuls of butter	1 Pound
Butter, size of an egg	1½ Ounces
1 Square of Baker's Chocolate	1 Ounce
2 Table-spoonfuls of liquid	1 Ounce
1 Pint chopped meat	1 Pound

CONTRIBUTED RECIPES

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CONTRIBUTED RECIPES

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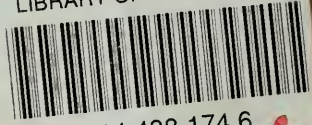
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